

---

# MENU

---

## FISH

### Hawaiian Style Tuna Poke \$ 49

avocado/taro chips

### Ceviche \$ 36

market fish/cucumbers

### Crudo \$ 36

Market fish/greek extra virgin olive oil/ gooseberries/  
tomato chili water

### Seared Tuna \$ 78

chickpea puree/olive and legume/ grain mustard

### New Zealand Pink Snapper \$ 78

summer garnish

## SHARE

### Hand Cut Beef Tartare \$ 36

crostini

### Wok Charred Edamame \$ 27

pacific rim flavors

### crispy Zucchini \$ 26

lemon/roasted garlic aioli

### Guacamole & Chips \$ 26

pico de Gallo

### Veal "Porchetta" Sandwich \$ 31

stone fruit puree

## SOUP

### Classic Chicken Broth \$ 26

old world egg noodles/ parsley/ dill oil

### Fresh Shucked Corn Chowder \$ 29

house sausage sofrito

## SALAD

### Arugula \$ 28

portobello/ mushroom "caesar" / garlic croutons

### Garden Vegetable \$ 27

tomato puree

### Veal "Pancetta" & Melon \$ 29

endive/ fennel/ arugula

### Warm Spinach \$ 32

lambcetta vinaigrette / potato crouton

### Butterhead Lettuce \$ 29

creamy tarragon dressing / artichokes/ cured egg yolk/  
crispy pancetta

## PASTA

### Merguez Dumplings \$ 36

plum broth/ hibiscus / almonds

### Gnocchi \$ 42

duck & chicken confit/ mushrooms

### Pappardelle \$ 39

rapini / roasted garlic/ veal pancetta/ cured egg

### Beef Stroganoff \$ 49

beef/ egg noodle/ mushrooms/ cashew sour cream/ dill

## SMALL PLATES

### Meatball Eggplant \$ 35

almond ricotta "cheese"

### Gumbo \$ 40

chicken / house sausage / okra/ rice

### Stuffed Sweet Pepper \$ 39

short rib taquito/ salsa roja/ cashew yogurt/ cilantro

### Veal Sweetbreads \$ 45

celery root puree / mushrooms / potato crisp / hunter sauce

### Braised Duck Leg \$ 54

braised red cabbage / cherry sauce

---

---

# MENU

---

## DINNER

**Breaded Veal Chop** \$ 97

tomato / arugula / garlic aioli

**Chicken Breast Supreme** \$ 49

celery root puree/ matignon relish / gravy

**Squab (Pigeon)** \$ 106

beets/ radish / pomegranate orange

**Braised Short Rib** \$ 90

turnip mash/ bbq glaze

**Veal Chop** \$ 115

roasted pepper and peach compote/ veal reduction sauce

**Pesto Brushed Lamb Chops** \$ 115

asian eggplant puree/ ratatouille vegetables

## STEAK

**"Fillet"** \$ 79

10oz.

**Sliced Crescent (spinalis)** \$ 107

**USDA Prime Dry Aged Rib 40oz** \$ 244

**Dry Aged Boneless Black Angus** \$ 138

**Rib Steak 18oz**

## ROAST FOR TWO

**Chateaubriand** \$ 195

(ribeye fillet roast)/ veal marrow sauce

**Crown of Farm Fresh Duck** \$ 240

## DINNER ENHANCEMENTS

**Kasha varnishes** \$ 26

**Broccolini & Green Beans** \$ 22

**Polenta & Exotic Mushrooms** \$ 32

**Spring Green & Baby Vegetables** \$ 28

**Rice Grains & Lentils** \$ 19

**Cauliflower Gratin** \$ 24

## POTATOES

**French Fries** \$ 19

**Yam Fritters** \$ 19

**Crushed Red Bliss** \$ 19

---