STARTERS

NUGGETS & CAVIAR
Osetra Caviar, Crispy Chicken Nuggets, Meyer Lemon Crème Fraîche, Brown Butter Sabayon, Chives 72

HOUSE-MADE ROSEMARY POLENTA FOCACCIA (V)
Whipped Ricotta, Sea Salt 12

TUSCAN KALE SALAD (V)
Asian Pear, Marcona Almonds, Point Reyes Blue Cheese 20

FLUKE CRUDO
Green Apple, Avocado, Red Onion, Lime 28

ROASTED FENNEL SALAD
Whipped Feta, Golden Raisin, Hazelnut, Citrus 26

CHU TORO
Crispy Daikon, Citrus Ponzu, Ossetra Caviar 38

GRILLED SPANISH OCTOPUS
Cannellini Bean, Tomato, Chorizo, Black Olive Crumble 34

PASTAS

LUMACHE
Heritage Pork Sausage, Calabrian Chili, Tuscan Kale, Pecorino 34

HONEYNUT SQUASH CARAMELLE
Brown Butter, Pistachio, Sherry, Parmesan 30

LOBSTER CHITARRA
Uni Butter, Meyer Lemon, Roasted Tomato 46

ENTRÉES

ROASTED CAULIFLOWER (V)
Tahini, Shallot-Almond Crumble, Pomegranate Molasses 30

MISO COD
Bok Choy, Sticky Rice, Soy Lemongrass Vinaigrette 48

IBÉRICO PORK CHOP
Pear Chutney, Chickpea Panisse, Pickled Mustard Seed 44

GRILLED BRANZINO
Smoked Eggplant, Pesto Rosso, Baby Spinach, Kalamata Olive Vinaigrette 44

FRENCH DIP
Prime Ribeye, Caramelized Onion, Horseradish Cream, House-Made Sesame Baguette, Au Jus 50

38oz TOMAHAWK RIBEYE FOR TWO
Broccolini, Bordelaise
240

SIDES

16

BROCCOLINI (V)
Lemon, Sea Salt

ROASTED CARROTS (V)
Maple Harissa Yogurt, Almond-Shallot Crumble

ROASTED MUSHROOMS (V)
Fines Herbes, Garlic Butter

CULINARY DIRECTOR ALFRED PORTALE | EXECUTIVE CHEF KEVIN MCGINLEY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.