

## **STARTERS** STEAK TARTARE \$24 \$26 Fromage Blanc | Medjool Dates | Brown Butter Nage Pickled Mustard Seeds | Fine Herbs | Pommes Allumettes HAMACHI CRUDO \$25 CHARRED CHERRY TOMATOES $\bigcirc$ \$21 Aji Amarillo | Winter Citrus | Squid Ink Tuile "On the Vine" | Lemon Yogurt | Pickled Onions | Grilled Sourdough SEARED HOKKAIDO SCALLOPS \$28

Cauliflower Two Ways | Candied Bacon

Crème Fraiche

SOUPS AND SALADS			
CLAM CHOWDER  Purple Potatoes   Sofrito   Manila Clams	\$19	ASPARAGUS SALAD V Sauce Verte   Marcona Almond Vinaigrette   Melba Toast	\$21
HEIRLOOM CARROT SOUP (V)  Carrot Top Pesto   Marcona Almond Crumble    Crème Fraiche	\$16	BABY LETTUCE SALAD V  Avocado   Shaved Asian & Red Pear   Pear Vinaigrette   Sesame Tuile	\$21

MAINS			
SHORT RIB  Truffle Polenta   Braised Brussel Sprouts   Crispy Shallots	\$55	TAGLIATELLE Beef Ragu   Aged Parmesan   Basil	\$35
CHICKEN PARMIGIANA Sauce Pomodoro   Burrata Cheese   Bucatini Pasta	\$38	TRUMPET MUSHROOM "SCALLOPS"  English Pea Puree   Pickled Cauliflower   Pea Tendril	\$30
DECONSTRUCTED VEGETABLE WELLINGTON  Baby Beets   Heirloom Carrots   Wild Mushrooms   Smoked Onion Soubise	\$38	DUCK BREAST a l'ORANGE  Tokyo Turnips   Pickled Kumquats   Turnip Puree	\$50
CALIFORNIA HALIBUT NICOISE  Blue Lake Green Beans   Pistou   New Potatoes	\$45	STEMPLE CREEK RANCH GRASS FED NY STRIP  Potato Puree   Wild Mushroom   Heirloom Carrot   Sauce Bordelaise	\$65
NEW ZEALAND SALMON  Green Garlic Puree   Asparagus   Meyer Lemon Vinaigrette	\$40	SUPERIOR RANCH LAMB CHOP English Pea   Mint Labneh   Farrotto	\$75





