

STARTERS

KONA KAMPACHI SASHIMI

Asian pear, tofu-ginger cream, yuzu, shiso

16

SEAFOOD PLATTER

four oysters, one lobster tail, four jumbo shrimp, two Alaskan king crab legs split

79

AHI TUNA POKE

avocado, cucumber, edamame, sesame seeds, wonton chips

18

HOUSE ROLL

lobster, avocado, cucumber, soy paper, yuzu soy vinaigrette

16

GRILLED SPANISH OCTOPUS

avocado, jicama, Marcona almonds, fingerling potatoes

16

DUCK CONFIT CANNELLONI

homemade pasta stuffed with duck confit, foie gras, date puree, frisee

20

CRAB & CORN CHOWDER

corn, Dungeness crab

12

POTATO LEEK SOUP

pearl onions, crisp potato

12

SALADS

LITTLE GEM SALAD

pecorino cheese, baguette crisp, roasted toybox squash, basil, pine nuts, white wine vinaigrette

12

ENDIVE SALAD

endive, blue cheese, grapes, parmesan sable, green goddess dressing

12

SEARED AHI TUNA SALAD

sesame crusted ahi, assorted greens, cashews, wontons, mango, citrus, spicy vinaigrette

32

ORGANIC CHICKEN SALAD

Mary's chicken breast, local greens, organic strawberries, Drake Farms goat cheese, California black walnuts, honey balsamic vinaigrette

26



FROM THE SEA

LOCAL WHITE BASS

forbidden black fried rice with bok choy, shiitake mushroom, spiced peanuts, Thai curry sauce 36

PAN SEARED DIVER SCALLOPS

English peas, morel mushrooms, Meyer lemon sabayon 36

WILD ISLES SCOTTISH SALMON

medley of spring vegetables, farro risotto, green garlic puree, black truffle 36

GLUTEN FREE HOUSE-MADE TORTELLINI

white corn, zucchini, ricotta, pecorino, basil, pine nuts 22

MAINE LOBSTER TAIL (ADDITIONAL 25)

SEAFOOD "CIOPPINO"

shrimp, clams, mussels, squid, fregola sarda, fennel tomato broth, basil oil, grilled bread 35

FROM THE LAND

RACK OF COLORADO LAMB

date and pine nut Israeli couscous, vadouvan carrots, yogurt, harissa spiced lamb jus 58

ANGUS FILET OF BEEF

(8oz.) grilled Angus filet, "loaded" pomme duchesse, carrots, bone marrow, bordelaise 54

GRASS FED BONE-IN RIBEYE

(18oz.) Cape Grim Tasmanian grass fed beef, pomme aligot, grilled asparagus, red wine sauce 58

KOBE BEEF BURGER

(8oz.) Kobe beef patty, Saint-André cheese, arugula, bacon jam, herb aioli, brioche bun, french fries 23

SUNDAY THREE-COURSE BEEF WELLINGTON DINNER

choice of salad or corn chowder; Angus filet wrapped in prosciutto, mushroom duxelles, and puff pastry, red wine sauce, and choice of side; choice of chef's seasonal dessert 60

SIDES

LOBSTER MAC N' CHEESE

spinach, black truffle 24

BRUSSELS SPROUTS

Marcona almonds, yuzu sesame gastrique, furikake 10

LOADED POTATO "CUPCAKE"

pomme duchesse, pancetta, chives, crème fraiche 8

GRILLED JUMBO ASPARAGUS

Delta asparagus, pecorino, Meyer lemon sabayon 10

DESSERTS

ROCKY ROAD SUNDAE *marshmallow, brownie, almonds, banana, caramel, vanilla gelato* 10

BERRIES & CREAM *fresh berries, Greek yogurt vanilla panna cotta, strawberry sorbet* 10

APPLE PIE *apple mousse, caramel, brown butter sable* 10

CHOCOLATE ROUCHER *chocolate mousse, candied hazelnuts, chocolate sponge, hazelnut gelato* 10

MIGNARDESE *chef selection of homemade mini treats (four pieces)* 10