

STARTERS

KONA KAMPACHI SASHIMI

salsa verde, masa tuile, mango, avocado, mezcal lime vinaigrette 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

TEMPURA SQUASH BLOSSOMS

squash blossoms stuffed with pesto ricotta 16

CRAB & CORN CHOWDER

corn, Dungeness crab 12

POTATO LEEK SOUP

pearl onions, crisp potato 12

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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

WILD ISLES SCOTTISH SALMON

corn succotash, piquillo pepper, squash blossoms 36

SEAFOOD "CIOPPINO"

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

GLUTEN FREE HOUSE-MADE TORTELLINI

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

MAINE LOBSTER TAIL (ADDITIONAL 25)

PAN SEARED DIVER SCALLOPS

cauliflower, caper-raisin gremolata 36

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" potato cupcake, carrots, bone marrow, bordelaise 54

GRASS FED BONE-IN RIBEYE

(18oz.) Cape Grim Tasmanian grass fed beef, pomme purée, 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

ROASTED HALF CHICKEN

boneless breast, boneless thigh stuffed with wild mushroom and foie gras, chanterelle mushroom, asparagus, pomme purée, chicken jus 36

SUNDAY THREE-COURSE BEEF WELLINGTON DINNER

Angus filet wrapped in prosciutto, mushroom duxelles, and puff pastry; 60 served with pomme purée, seasonal vegetables, and bordelaise sauce.

Served with side salad or soup, and dessert

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, chocolate gelato* 10

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

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

PEACH ICE CREAM BAR *peach ice cream, cookie crumble* 10

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