

## STARTERS

<b>KONA KAMPACHI SASHIMI</b> <i>salsa verde, masa tuille, mango, avocado, mezcail lime vinaigrette</i>	16
<b>SEAFOOD PLATTER</b> <i>four oysters, one lobster tail, four jumbo shrimp, two Alaskan king crab legs split</i>	79
<b>AHI TUNA POKE</b> <i>avocado, cucumber, edamame, sesame seeds, wonton chips</i>	18
<b>HOUSE ROLL</b> <i>lobster, avocado, cucumber, soy paper, yuzu soy vinaigrette</i>	16
<b>GRILLED SPANISH OCTOPUS</b> <i>avocado, jicama, Marcona almonds, fingerling potatoes</i>	16
<b>TEMPURA SQUASH BLOSSOMS</b> <i>squash blossoms stuffed with pesto ricotta</i>	16
<b>CRAB &amp; CORN CHOWDER</b> <i>corn, Dungeness crab</i>	12
<b>POTATO LEEK SOUP</b> <i>pearl onions, crisp potato</i>	12
<b>FRIED CALAMARI</b> <i>Peruvian roasted pepper remoulade, tomato, pickled onion, spicy baby greens</i>	18

## SALADS

<b>LITTLE GEM SALAD</b> <i>pecorino cheese, baguette crisp, roasted toybox squash, basil, pine nuts, white wine vinaigrette</i>	12
<b>ENDIVE SALAD</b> <i>endive, blue cheese, grapes, parmesan sable, green goddess dressing</i>	12
<b>SEARED AHI TUNA SALAD</b> <i>sesame crusted ahi, assorted greens, cashews, wontons, mango, citrus, spicy vinaigrette</i>	32
<b>ORGANIC CHICKEN SALAD</b> <i>Mary's chicken breast, local greens, organic strawberries, Drake Farms goat cheese, California black walnuts, honey balsamic vinaigrette</i>	26



## FROM THE SEA

### LOCAL WHITE BASS

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

### PAN SEARED DIVER SCALLOPS

*cauliflower, caper-raisin, gremolata* 36

### WILD ISLES SCOTTISH SALMON

*corn succotash, piquillo pepper, squash blossoms* 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" potato cupcake, 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

### ROASTED HALF CHICKEN

*Boneless breast, boneless thigh stuffed with wild mushrooms and foie gras, chanterelle mushroom, asparagus, chicken jus* 36

## SUNDAY THREE-COURSE BEEF WELLINGTON DINNER

*Angus filet wrapped in prosciutto, mushroom duxelles, and puff pastry; served with potatoes aligot, seasonal vegetables, and bordelaise sauce. Served with side salad or soup, and dessert* 60

## SIDES

### LOBSTER MAC N' CHEESE

*spinach, black truffle* 24

### BRUSSELS SPROUTS

*Marcona almonds, yuzu sesame gastrique, furikake* 10

### FORBIDDEN FRIED RICE

*forbidden black fried rice, egg, seasonal vegetables* 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