

cocktails

/ unique seasonal recipes
from Mixologist Frankie Thaheld

Bee Sting / 12 virgin / 5

Grey Goose vodka, kumquat, ginger,
lemongrass, honey

Marrakesh Sour / 15

Piscología pisco, citrus, cardamom, Bitter
End moroccan bitters, egg white, violet swirl

Xolo / 15 virgin / 5

grapefruit, agave syrup, Gran Centenario
Añejo, black salt rim

Beets Me / 13 virgin / 5

Junipero gin, beet water, mint, lemon,
cracked pepper

Gold Rush / 13 virgin / 5

Maker's Mark bourbon whiskey, oro blanco
grapefruit, pomegranate molasses, oregano

Sea Dew Collins / 12

rosemary infused Stolichnaya vodka,
Punt E Mes vermouth, lemon

Vernal Equinox / 15

North Shore Distillery aquavit, Bulleit rye
whiskey, blood orange, caraway, cumin,
quail's egg

Smoke on the Water / 14

Bombay Sapphire gin, Laphroaig scotch
whisky, honey, green tea, orange



>A 20% service charge will be added
to parties of 6 or more.

first course

Herb Crusted Sardines / 14

beets, pickled onions, smoked
anchovy crème fraiche

Artichoke Salad / 15

parmesan panna cotta, parsley, Meyer
lemon, black olive

Spring Garlic and Pea Soup / 15

basmati rice, carrots, prosciutto, mint

Asparagus Salad / 16

house smoked salmon, salmon roe,
fava beans, ricotta, lemon puree,
brown butter shards

Pacific Oysters / 18

cocktail sauce and mignonette

Local Uni / 16

slow poached egg, aromatic beef broth,
mustard, toast

Foie Gras Two Ways / 22

smoked torchon and seared, black
truffle puree, apple, punterella, walnut
crumble, brioche

Date Salad / 12

arugula, goats cheese, walnuts,
pomegranate vinaigrette

Purple Broccoli Ravioli / 16

black trumpet mushrooms, bottarga,
smoked egg yolk

"Fish Tacos" / 16

hard to explain, just try it

sides

roasted cauliflower / smoked potato puree /
fennel-artichoke-olive / 7

entrées

Roasted Squab / 40

foie gras, savory cabbage, quince, buckwheat-
brown butter vinaigrette

Seared Yellowtail Jack / 30

fennel, olives, artichokes, blood orange

White Seabass / 32

beets, peas, gnudi nero, smoked shrimp butter

Chicken Breast / 29

preserved lemon stuffing, cauliflower, crispy
potato, green garlic, Chino Farms spinach

Smoked Maine Lobster / 48

slow roasted carrot, glazed turnips, curried
apple puree, lobster hollandaise

Niman Ranch Pork Loin and Cheek / 30

collard greens, prunes, blue cheese arancini

**Aged Niman Ranch New York
and Shortrib** / 46

glazed carrots, bone marrow stuffed potato,
red wine sauce

Beef Tenderloin / 40

smoked potato puree, glazed carrots, shiitake
confit, onion-mustard jam, red wine sauce

Cote de Boeuf for Two / 100

Tasting Menu / 6 courses / 90 per person (+60 for wine pairings)
available before 9:00 p.m.