

farm greens

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| seasonal pear | 15 |
| baby kale brussels sprouts marcona almonds pecorino apple jus | |
| hearts of romaine | 12 |
| herbed crostini asiago cheese caesar dressing | |
| candy stripe beets | 14 |
| rogue river blue walnuts port syrup horseradish arugula ver jus | |

ocean

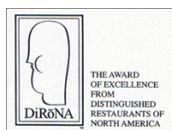
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| gulf of mexico wahoo | 16 |
| avocado crab 'kimchi' vegetables citrus soy gastrique | |
| kusshi oysters | 19 |
| british columbia oysters bloody mary granita champagne mignonette cocktail sauce | |
| yellowfin tuna tartare | 17 |
| cilantro cream sesame rice puffs thai chili | |
| crab cake | 15 |
| corn fondue heirloom potato roasted peppers scallion | |

earth

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| winter squash bisque | 14 |
| stone crab coconut green curry sherry maple gelée | |
| duck confit | 13 |
| pappardelle pasta english peas chives citrus | |
| foie gras torchon | 18 |
| black pepper strawberries shortcake rhubarb jam | |
| pork belly | 15 |
| parmesan polenta ver jus broccoli rabe walnuts | |
| artisan cheese | 18 |
| marcona almonds truffle honey baguette charcuterie | |
| caviar | |
| kaluga | 275 |
| russian osetra | 225 |
| siberian sturgeon mote marine | 125 |

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| blue | |
| snapper | 32 |
| meyer lemon risotto baby artichoke calabrian chile sofrito | |
| grouper | 36 |
| saffron jasmine rice tomato butter baby fennel heirloom tomato | |
| cobia | 34 |
| gnocchi crab broccolini fennel saffron fumet olive oil | |
| branzino | 33 |
| coco beans pork heirloom tomatoes baby octopus | |
| small farms | |
| local squash | 28 |
| heirloom tomato olives gnocchi arugula pistou radish sprouts | |
| venison | 36 |
| butternut purée currant jus brussels sprouts apple turnips swiss chard | |
| duck | 34 |
| braised red cabbage foie gras white bean purée wild berry jam bourbon mustard | |
| bell & evans chicken | 30 |
| sweet potato brussels sprouts bacon poached cranberries | |
| anderson ranch lamb rack | 46 |
| gnocchi mushrooms glacé onions fuji apple sherry | |
| global | |
| maine lobster | 38 |
| pappardelle pasta brie leeks mushroom asparagus truffle | |
| diver scallops | 36 |
| quinoa risotto winter squash pickled apples broccoli rabe pecan brown butter | |
| halibut | 36 |
| citrus parsnip purée spinach glacé onions mushrooms tarragon | |

chef de cuisine
jose cuarta



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat them fully cooked. If unsure of your risk, consult a physician. Menu items subject to change.

An 18% Service Charge will be added for your convenience.