



FOR THE TABLE

CAVIAR SERVICE

Ars Italica Oscietra Royal Caviar | house made sweet corn blinis | toasted bread | accoutrement | 225

OYSTERS ON THE HALF SHELL | ½ dozen 24 || full dozen 42

MEAT & CHEESE BOARD | white truffle salame | calabrese | prosciutto san danielle | humboldt fog
hook's 10 year cheddar | saint angel triple cream | condiments and bread || 38

BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 16

SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 17

CHILEAN SEA BASS Tacos | tempura | slaw | chipotle aioli | salsa quemada | cotija cheese || 21

SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19

CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 26

MEATBALLS | pork, veal + beef | provolone | spicy marinara | micro basil | toasted french baguette || 21

A SUSHI ROLLS

JAPANESE A5 WAGYU ~ 24

CRISPY LOBSTER ~ 24

LAND + SEA ~ 40

SALADS + SANDWICHES

Add Protein to any salad ~ Chicken | Lobster | Salmon | Skirt Steak

ASIAN PEAR SALAD | butter lettuce | pomegranate seeds | candied walnuts | ricotta salata | red wine vinaigrette || 19

GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18

SEARED TUNA SALAD | avocado | mixed greens | mango | jicama | cucumbers | tomatoes | cilantro
pickled onions | spicy miso dressing || 29

LOBSTER COBB SALAD | mixed greens | hard boiled eggs | heirloom cherry tomatoes | sweet corn
avocado | bacon | feta | white balsamic vinaigrette | avocado aioli || 35

CRISPY CHICKEN SANDWICH | cilantro coleslaw | crispy onions | heirloom tomatoes | swiss | potato brioche || 25

GRILLED CHEESE + TOMATO SOUP | mozzarella | tallegio | rustic french bread || 25

BRUNCH

AVOCADO TOAST | soft boiled egg | robiola goat cheese | cherry tomato | watermelon radish | multi-grain bread || 23

BRIOCHE FRENCH TOAST | strawberry compote | mascarpone cream | crème anglaise | fresh berries || 25

LEMON RICOTTA PANCAKES | blueberry compote | whipped cream || 25

DUCK CONFIT SOPES | A5 wagyu refried beans | salsa verde | breakfast radish | crème fraiche | queso fresco || 25

SMOKED SALMON BENEDICT | lemon cream cheese | avocado | heirloom tomato | poached egg | hollandaise || 30

FILET + DUNGENESS CRAB BENEDICT | asparagus | poached egg | hollandaise | pickled salad || 36

SEASONAL VEGETABLE OMELETTE | mozzarella cheese | red pepper chermoula | duck fat hash browns || 24

BRUNCH BURGER | niman ground chuck | cheddar | maple bacon | fried egg | caramelized onion | arugula || 27

BREAKFAST PIZZA | crispy prosciutto | fried egg | spinach | fresh mozzarella | parmesan cream sauce | avocado || 27

"DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 34

CACIO E PEPE | romano | black pepper | lemon zest | parsley || 25

SCOTTISH SALMON | blackened | mexican hash | creamy cilantro sauce | charred lime || 44

CHILEAN SEA BASS | lemon risotto | green beans | sofrito | gremolata || 59

WHOLE GRILLED BRANZINO | charred lemon | fennel | bagna cauda | mint | dill | blistered tomatoes || 43

SKIRT STEAK + EGGS | two fried eggs | duck fat hashbrowns | ranchero || 49

A LA CARTE STEAKS

FILET MIGNON 8 OZ ~ 62

BONELESS RIBEYE 16 OZ ~ 68

WAGYU NY STRIP 16 OZ ~ 95

JAPANESE A5 WAGYU | 2OZ \$56 | 4OZ \$112 | 6OZ \$168

SHAREABLE SIDES

2 EGGS ANY STYLE || 9

FRESH FRUIT || 8

TRUFFLE FRIES || 14

MAPLE BACON || 10

DUCK FAT HASHBROWNS || 8

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A 2.5% surcharge will be added to your final bill for Employee Benefits