

Spring is here..

JAPANESE HAMACHI, tea smoked plum, buckwheat, avocado and yuzu 17
 SHINGOKU OYSTERS, washington, appropriate condiments 21
 SIMMERED PORK MEATBALLS, san marzano tomato & red wine sauce, grilled country bread 14
 AVOCADO HUMMUS, capers, pine nuts & ev olive oil, grilled indian bread, an organic vegetable crudité 14
 LITTLE GEM CAESAR, hearts of gem, a caesar dressing with lemon and garlic, grated reggiano 14
 HOT SOUP, clam chowder, fresh littleneck clams, bacon, fingerling potato, shallot and chive 13
 KENTER CANYON BABY GREENS, meyer lemon & crème fraiche, feta cheese & pine nuts 12
 RED BEETS AND BURRATA, red beets, winter fruits, aged vinegar, burrata, red meadow sorrel 14
 CHARRED SPANISH OCTOPUS, brussels sprouts, hazelnut, golden raisin, glazed in a kung pao sauce 23
 SHELLFISH PLATTER, maine lobster, dungeness crab, Mer Bleue oysters, U12 prawns, salt creek mussels mp

COTE DE BOEUF, 36 ounce dry aged prime beef, butter basted, spring vegetables, potato, bordelaise mp
 SWORDFISH, line caught, pine nut gremolata, apple mostarda, artichoke and spinach 37
 TORTELLINI, handmade of Berkshire pork, served in a dashi broth with Japanese radish & smoked plum 28
 PRIME FILET OF BEEF, roasted artichokes, wild mushroom, potato mousseline, sabayon & bordelaise 46
 MAINE LOBSTER PASTA, 1.5 # live lobster, Japanese udon noodles, brown butter dashi, yuzu 44
 SCOTTISH SALMON, grilled asparagus, roasted shiitake, potato emulsion, salsa verde 29
 MARY'S AIRLINE CHICKEN BREAST, nante carrot emulsion, charred onion, peas and brown butter 28
 SPANISH SEABASS, a bouillabaisse broth, lemon rice, olive oil grilled turnip, essence of tarragon 36
 ZUCCHINI & BASIL RAVIOLI, oven dried tomato, reggiano, brown butter emulsion 23
 BUCATINI PASTA. Jumbo white Mexican prawns, a san Marzano tomato sauce with garlic & peas 29