

SHAREABLES

- FRENCH BAGUETTE, salted beurre de baratte normandy butter 10
- BEAU SOLEIL OYSTERS, new brunswick, mignonette, cocktail sauce & lemon 21
- AVOCADO HUMMUS, local garden crudité, olive oil, toasted buckwheat, indian paratha bread 18
- HAMACHI 'CEVICHE', carrot, radish, cucumber, yuzu, olive oil, toasted buckwheat 19
- SHELLFISH PLATEAU, maine lobster, mussels, mexican prawns, beau soleil oysters, dungeness crab mp

A LITTLE MORE

- ORGANIC GREENS CAESAR, garlic, lemon, toasted pine nuts, capers 15
- LITTLE GEM, avocado, toasted seeds, fine herb, green goddess 14
- MUNAK FARMS TOMATO, fried gjusta sourdough, italian feta, opal basil, compressed melon 19
- SPANISH 'KUNG PAO' OCTOPUS, roasted brussel sprouts, hazelnut, golden raisins 23
- GRILLED CHEESE, beurre de baratte butter, redding farms raclette cheese, gjusta bread 18
- PORK BELLY CONFIT, braised savoy cabbage, spicy mustard, smokey broth 21

PRINCIPAL

- 'LINGUINI AND CLAMS', littleneck clams, smoked bacon, garlic, white wine, butter 28
- MAINE LOBSTER PASTA, udon noodles, yuzu brown butter dashi, vaudovan 46
- SCOTTISH SALMON, potato puree, grilled asparagus, roast shiitake, salsa verde 31
- MARY'S ORGANIC CHICKEN, weiser farms roasted nantes carrots, potato, chicken jus, herbs 31
- BRENTWOOD CORN RAVIOLI, brown butter asparagus, cherry tomato, aged vinegar 24
- ALASKAN HALIBUT, organic squash, piquillo pepper, olive oil 44
- HOBO STEAK SANDWICH, 40 day dry aged prime new york, slated beurre de baratte butter, baquette 44
- SMOKED SHORTRIB, roasted cauliflower, chimichurri, brown butter 40
- COLORADO LAMB LOIN, harissa white bean, pickled onion, apple moustarda, green pistou 38
- PRIME FILET, roasted artichoke, shiitake, fingerling potato, bordelaise 46