

# SALADS & SASHIMI

## HOUSE CURED SMOKED SALMON SALAD

*cucumber yogurt, mixed greens, confit lemon, dill, lavash cracker*

14

## DUCK CONFIT SALAD

*apple, persimmons, frisee, watercress, sherry vinaigrette, huckleberry & ginger gastrique*

14

## MAINE LOBSTER & DUNGENESS CRAB SALAD

*tangerine jelly, radishes, micro fine herbs, horseradish aioli & tangerine reduction*

17

## BABY BEET & THREE BEAN SALAD

*arugula, shallots, hibiscus jellies, pistachio vinaigrette*

12

## HAMACHI SASHIMI

*marinated baby shiitake mushrooms, scallion vinaigrette*

14

## HAWAIIAN TUNA SASHIMI

*tuna cubes, pineapple quince, ginger, soy jelly, mustard frill, two pepper tuile*

13

# HOT APPETIZERS

## SOUP OF THE DAY

9

## SEARED MAINE SEA SCALLOPS

*roasted scarlet gala apples, Nueskes bacon, thyme risotto*

14

## MAINE LOBSTER & SAFFRON RAVIOLI

*fennel, pearl onions, baby artichokes*

16

## JAMAICAN JERK PORK BELLY

*baby carrots, swiss chard, plantains, black-eyed peas, spicy jellies & sweet potato puree*

15

# ENTREES

## ROASTED PRIME “CAP” RIBEYE STEAK

*mushrooms, chino farms rapini, black garlic, sunchoke puree, red wine reduction*  
30

## SNAKE RIVER FARMS NEW YORK STEAK

*american kobe beef, smoked potato puree, wild mushrooms,  
spring onions, “J1” steak sauce*  
(add \$15 to the three course price)  
40

## SLOW ROASTED LAMB LOIN

*french green lentils, thumbelina carrots, cumin infused sultanas, carrot puree, vadouvan*  
(add \$10 to the three course price)  
34

## PORT WINE BRAISED BEEF SHORT RIBS

*roasted shallots, brussels sprout leaves, roasted salsify, horseradish emulsion*  
28

## SALMON CREEK DOUBLE CUT PORK RACK

*anson mills polenta, la milpa braising greens, pear, chorizo*  
28

## SCOTTISH “LOCH DUART” SALMON

*bok choy, baby carrots, matsutake mushrooms,  
crispy broccoli, matsutake broth*  
29

## GRILLED WHOLE BRANZINO

*baby spinach, mixed beans, piquillo peppers, watermelon radish, meyer lemon vinaigrette*  
28

## BRAISED GLOBE ARTICHOKE & QUINOA

*artichokes, baby carrots, radishes, shaved parmesan, fine herbs*  
19

## WHITE ALBA TRUFFLES

*house made tagliatelle, butter sauce, parmigiano-reggiano*  
**\$23 ONE GRAM, \$46 TWO GRAMS, \$69 THREE GRAMS**

## THREE COURSE MENU

*Includes one hot or cold starter, one entrée (additional charge for selected entrees), one dessert*  
**\$42 PER PERSON, \$57 WITH WINE PAIRINGS**

## “MERCY OF THE CHEF” TASTING MENU

*Five course tasting menu prepared exclusively for your whole table!*  
**\$80 PER PERSON, \$120 WITH WINE PAIRINGS**

**EXECUTIVE CHEF  
JASON KNIBB**

20% gratuity will be added to parties of six or more