

Dinner

Canapes

- DUNGENESS CRAB ROLL** cucumber, green curry, foie fat brioche, thai basil | 19
- EGGS ON EGGS** deviled farm egg, boquerones, black sturgeon caviar | 22
- SPRING PEA TARTLET** buttermilk ricotta, sweet pea, fermented green garlic, almond | 18
- AGED TUNA TARTARE** truffle egg jam, hay smoked black sesame cigar | 24

Spring Pantry

- SPRING GARLIC HEARTH BREAD** sea salt, olive oil | 14 + brodo hummus, nduja jam | 7
- ECOLIBRIUM MIXED GREENS** "lost peacock" chevre, cucumber, mint, pistachio dukkah, sudachi | 18
- PRAWN COCKTAIL** marie rose sauce, horseradish, green apple, frisee herb salad | 22
- BEEF CARPACCIO** bleu cheese, grape, celery heart, smoked walnut, tarragon champagne, crouton | 25
- SPRING BEET SALAD** mustard dressing, lavender lamb ham, miners lettuce, hazelnuts, roasted white chocolate | 21
- PORCHETTA DI TESTA** fennel & green apple salad, fish sauce-tangerine dressing, farm arugula | 24
- UNI ANGEL HAIR** sea urchin chili crisp butter, miso broth, aged cheddar parm | 25

Larger Plates

- FETA STUFFED GNOCCHI** salsa macha labneh, roasted radish, snap peas, poppy seed lemon caramel | 34
- MOULES FRITES** kimchi cider broth, allium herb salad, salt & vinegar french fries | 32
- KING SALMON** carnaroli rice, watercress curry, grana padano, farm spianch | 44
- CHORIZO CRUSTED SCALLOPS** white bean, charred leek hearts, shisto, sherry carrot caramel | 45
- CRISPY SPANISH OCTOPUS** hazelnut romesco, roasted turnip, parsley salad, lime brulee | 33
- SPRING CHICKEN** caramelized root vegetables, asparagus, roasted garlic foie jus | 41
- IBERICO PORK CHOP** smoked carrot butter, house preserved lemon gremolata, grilled cippolinis | 46
- BEEF TENDERLOIN** 6 oz. filet, pomme puree, fried rosemary bearnaise, grilled brocolinni | 55

For The Table

- GRILLED PAN DE TOMATO** sourdough focaccia, garlic girl sauce, confit tomato, baby basil, green olive, chive | 24
- FRIED WHOLE ROCKFISH** wild garlic and red chili anchovy caramel, radish herb salad | MP
- 45 DAY DRY AGED TOMAHAWK*** garlic top & house red wine vinegar chimichurri | 7 per oz.

*The consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 2% taxable surcharge will also apply to all food and beverage items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.