



Winter 2012

MEDITERRANEAN MUSSELS/*Sweet Potato Nage, Shallot, Garlic, Fennel, Pernod, Charred Bread*
16

♦PAN SEARED FOIE GRAS/*Crushed Potato, Duck Confit, Spinach, Caramelized Onion, Hunters' Sauce*
26

* 2 oz pour of 2005 Chateau Les Justices Sauternes 16

♦SEARED AHI TUNA/*Chorizo, Shrimp, Fried Rice, Cashews, Baby Bok Choy, Soy Caramel, Spicy Mustard*
19

TRUFFLED RISOTTO/*Crispy Pancetta, Baby Shiitakes, Braised Leeks, Preserved Lemon, Roca Parmesan*
17

♦ROASTED SCALLOP/*Fried Oyster B.L.T, Confit Tomato, Watercress, House Bacon, Saffron Aioli*
18

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♦CHILLED LOBSTER/*Hot Lomo, Bread Salad, Zucchini, Tomato, Ricotta Salata, Marcona Almond Spinach Pesto*
18

♦AHI TUNA GRAVLAX/*Yukon Gold Potato Salad, Horseradish Aioli, Roe, Preserved Lemon, Watercress, Herb Oil*
17

♦BEEF TARTARE/*Foie Gras Torchon, Humboldt Fog, Sea Salt Potato Crackers, House Jams, Watermelon Radish*
18

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MIZUNA SALAD/*Razz Cherry, Apricot, Toasted Hazelnuts, Shallot, Goat Cheese, Roasted Apple Vinaigrette*
11

BABY ARUGULA SALAD/*Citrus, Shaved Fennel, Watercress, Golden Raisins, Brie, Champagne Fig Vinaigrette*
12

ORGANIC GREEN SALAD/*St. Pete's Blue Cheese, Spiced Caramel Popcorn, Pear, Aged Balsamic Vinaigrette*
8

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♦CIOPPINO/*Clams, Mussels, Dungeness Crab, Lobster, Shrimp, Crostini, Spiced Tomato Lobster Broth*
28

PAN ROASTED OCEAN TROUT/*Sunchoke Purée, Snap Peas, Cherry Tomato, Trout Roe, Tarragon Mushroom Vinaigrette*
26

♦WILD STRIPED BASS/*Hand-Cut Pasta, Sweet Italian Sausage, Cauliflower, Arugula, Basil, Pine Nuts, Olive Oil*
26

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♦CHAR GRILLED NILGAI ANTELOPE/*Mushroom Barley Stew, Confit Carrot, Roasted Tomato, Pearl Onion, Beef Broth*
29

♦MARINATED HANGER STEAK/*Veal Cheek Ravioli, Garlic Puree, Mushrooms Florentine, Gremolata, Braising Jus*
27

BRAISED BEEF SHORT RIB/*White Asparagus, Prosciutto, Sunny Side-Up Egg, Fingerling Potato, Truffle Vinaigrette*
27

♦ORGANIC LAMB CHOP/*Gnocchi, Wild Mushrooms, Kale, Preserved Lemon, Goat Cheese, Mustard Zinfandel Sauce*
29

♦PORK TENDERLOIN/*Brussels Sprouts, Apples, Bacon, Honey Roasted Peanuts, Scallion Hash Brown, Cider Gastrique*
25

♦ROASTED DUCK BREAST/*Crispy Duck Confit, Goat Cheese Risotto, Grilled Asparagus, Wild Mushroom Bisque*
26

Vegetarian options available upon request

♦ *Consumption of raw or undercooked seafood or meat may increase your risk of food-borne illness*

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