

Appetizers for the table

milkrolls hazelnut honey, citrus conserva
onion soup gratinée beef broth, cave-aged gruyère, beef cheek marmalade toast
bone broth bouillon chervil, oxtail dumplings
roasted bone marrow & escargot garlic butter, toast
steak tartare crispy beef brisket, egg yolk, sesame lavash
yellowtail sashimi cucumber, quinoa, chili-coconut lime vin, pomelo
toro tartare, caviar, olives, sea salt, uni chips
octopus tonnato, slow egg, pickled veg
wild mushroom toast foie gras, poached egg, crema, chives
uni risoto hijiki, egg, truffle vin
wagyu beef sashimi spicy radishes, shiso, yuzu kosho dressing
pork jowls and black rice sweet soy, tokyo turnips, charred leek soubise
spanish omelette potato, onion, rainbow chard, crispy chorizo, smoked alioi
albondiga yogurt-braised, lamb meatball, pinenut migas, walnut romesco
crispy sweetbread honey comb, almond-sherry salsa
moorish lamb roti lebne, pimento-sherry vin, charred tomato & olives

Charcuterie & Fromage

daily selection of artisan cured meats and cheeses
 seasonal jams, nuts, dried fruits, & crusty breads

platter of smoked and cured fish and shellfish
 pickles, spread, crackers, & vegetable crudite

Plates de Jour

Monday

lobster thermidor
 truffle mac & cheese, haricot vert

Tuesday

porchetta
 wild arugula, parmesan, country bread

Wednesday

gnocchi & the duck
 chanterelle mushroom, slow egg, pecorino

Thursday

pork schnitzel
 warm olive oil potato salad, dill, crema

Friday

halibut en papillote
 white wine, butter, clams, fennel, lemon

Saturday

spiced lamb tagine
 almond cous cous, preserved lemon, olives

Sunday

braised beef short ribs
 polenta, charred kale, root veg jus

Sides

double dutch fries, herbs, roasted garlic aioli
 creamy yukon gold potato puree & chives
 onion rings, curry ketchup & goddess dip
 creamy soft polenta, gruyere, glazed pearl onion
 creamed spinach, fontina
 potato and tendon gratin, fromage blanc
 smashed potatoes, slab bacon & roasted garlic gravy
 cavatappi pasta, mac & cheese, aged cheddar
 shishito peppers, truffle cheese fondue, espellete
 eggs en cocotte, charred asparagus, sofrito
 wild mushroom risotto, porcini crème, winter truffles

Sauces

house made steak sauce, fresh wasabi, yuzu kosho butter, bordelaise
 chimichurri, onion jus, blue cheese fondue, bearnaise, au poivre

Raw Bar

bloody mary oyster shooter, fried uni chips
 chilled ½ lobster, split and dressed
 colossal shrimp (6ea), gin cocktail sauce
 alaskan snow crab cocktail, hot mustard & condiments
 ***daily market fish selection MP
 osetra caviar 1/2 oz, traditional accompaniments

Oysters

mignonette, hot sauces & condiments
 kumamoto, south puget sound, wa
 malpaque, canada, bc

Deluxe Shellfish Tower

12 lb alaskan snow crab, whole maine lobster
 dozen oysters & 6 shrimp

Steam Kettles

daily steamers drawn butter, grilled lemon
 new england clam chowder
 manhattan clam chowder
 maine lobster & sweet white corn
 bouillabaisse buttered baguette, rouille
 caldo prawns, corn, chili oil, cilantro
 shellfish pot, scallops, clams
 mussels, maitake, curry flavors
 pan roast cream, butter, clam juice, chili
 buttered rice, oyster, clams, shrimp
 scallops & daily market fish

Vegetables & Salads

roasted eggplant parmesan burrata, tomato fondue
 crispy brussel sprouts walnuts, fontina, vincotto vin
 plancha charred broccolini lebneh, onion agria dulce, walnut picada
 simple salad heirloom tomatoes, avocado, radish, red onion, cucumber, citrus vin
 escarole, croutons lardons, anchovy-parmesan dressing
 hearts of frisée escarole, radicchio, dandelion greens, warm bacon, soft poached egg, sherry vin
 butter lettuce avocado, point reyes blue cheese, heirloom tomato, creamy tarragon dressing
 salt roasted red beet watercress, farro verde, raisin, pistachio goat cheese, rye crisp
 chopped salad hard-boiled egg, tomatoes, salami, olives, peperoncino, ricotta salata, oregano vin

Entrees

rotisserie chicken butchers spice, porcini mushrooms, baby root veg, sauce vin jaune
 roasted wild salmon shelling beans & lentils, chanterelle mushrooms, smoked tomato nage
 pork short ribs "indian spiced", cauliflower puree, garam masala
 day boat scallops black trumpet mushrooms, potato fondant, sauce soubise
 pan roasted sea bass jamon & salsa verde, preserved lemon, olives, dukkah
 smoked kurobuta pork chop tokyo turnips, cracklings, tarragon jus, apricot mostarda & honey
 duck confit milanese shaved baby vegetables, thai chili honey, mint
 lamb chop 'frites' roasted eggplant puree, ratatouille, persillade
 squab & marsala gnocchi au pistou, kolrabi, toasted pine nuts, sage
 pork cheek sugo fresh pasta, currents, wilted greens
 shrimp & crab ravioli blistered winter beans, brown butter
 paella of rice & noodle for TWO prawns, scallop, chicken, clams, mussels, octopus, sofrito

Pizza From The Hearth Oven

o.g. oven cured tomato, fior di latte mozzarella, garlic, basil
 carnage pepperoni, pancetta, fennel sausage, provolone, smoked mozzarella, calabrian chilies
 truffle mushroom fontina, taleggio, fried sage
 carbonara pork belly, bacon, pancetta, soft egg, mozzarella, provolone, black pepper
 burrata pie provolone, squash blossom, fried rosemary, shaved pistachio, orange oil

Wood & Charcoal Burning Grill

24oz	cc natural porterhouse
14oz	double cut rib eye
10oz	flat iron
8oz	filet mignon
20oz	dry-aged 30 days, bone-in rib eye

True Japanese 100% Wagyu Beef, Miyazaki Prefecture, Kyushu, A5
4oz strip loin
4oz ribeye cap

Surf & Turf add on

½ lb alaskan snow crab, "lemon pepper"
 whole roasted Maine lobster, condiments MP
 seared foie gras, persimmon jam, jus