C A V I A R

Angler Private Batch Caviar 165 per two ounces

R A W  B A R

Ice-Cold Bivalves
Amberjack, Cultured Cabbage & Pear 7 per
Antelego Tartare 22
Big Eye Tuna with Tomato Jelly & Shiso 20

S A L A D

Lettuces & Herbs with Meyer Lemon 14
Radicchio with Radicchio X.O. 15
Heirloom Tomato with Honey Vinegar 20

V E G E T A B L E S

Slowly Grilled Hen of the Woods Mushroom 15
Grilled Summer Rapes with Garum 14
Angler Potato & Saus from Sonoma Oyster 16
Grilled Eggplant Terrine 14

B R E A D

Grilled Parker House Rolls & Butter from Petaluma Cows 12

F I S H  &  M E A T

Grilled Hand-Dived Scallop 14 per
Salt & Pepper Bass Fillet 40
Whole Petrale Sole with Smoked Butter 32 oz

32 oz. California Reserve Dry-Aged Ribeye 165

Menus are served family-style & arrive to the table as ready