Please note that a 20% service charge will be added to each check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
**Dinner**
*(Beginning at 5pm)*

**CAVIAR**

Angler Private Batch Caviar  $97 per ounce

**COLD**

Ice-Cold Oysters  30/60
Scallop Crudo, Yuzu & Fig Leaf  22
Bluefin Tuna Nduja, Buttermilk Bread  26
Radicchio with Radicchio X.O.  21
Endive Caesar  18

**HOT**

Hot Fried Collar  24
Embered Oysters with Smoked Chili Butter  21

**VEGETABLES**

Blistered Long Beans, Pistachio Bagna Càuda  18
Angler Potato & Sauce from Sonoma Cheeses  20
Slowly Grilled Hen of Woods Mushroom  19
Koshihikari Seaweed Rice & Trout Roe  26
+ Fort Bragg Sea Urchin  35

**BREAD**

Parkerhouse Rolls & Cultured Seaweed Butter  16

**FISH & MEAT**

Mt Lassen Trout with Charred Scallion Preserve  46
Striped Bass Filet with Mala Chilis  46
Grilled Hand-Dived Scallop & Meyer Lemon Butter  26 per
Whole Sea Bream with Vermouth Butter  60
Whole Pasture Chicken Roasted in the Wood Oven  80
10 oz Dry Aged Prime Petaluma Beef  85

**LET US COOK FOR YOU**

160

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DESSERT

Soft Serve Sundae  17
Chocolate Bar  17
Coconut Sorbet  17

AFTER DINNER DRINKS

Sweet Wine in Three Styles  65
White Russian  19

COFFEE & TEA

Sightglass Blueboon Coffee 5
Sightglass Hunky Dory Decaf Coffee 5
Herbal, Chamomile & Mint  8
Green, Spring Maofeng, Guizhou Province, China 9
Black, Golden Monkey, Fujian Province, China 8

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