STARTERS
Chicory salad with pink lady apple, walnuts, shiso and a honey vinaigrette . . . 16
Leeks in sherry vinegar with carrots, salsify and chanterelle mushrooms . . . 20
Escargots in the shell, served classically with parsley, garlic butter and bread crumbs . . . 21
Beef tartare with hazelnut, paprika, chives and toasted sourdough . . . 20
Roasted bone marrow with ‘jus de poulet’ and brunoise . . . 18

PASTA
Beet and saffron pasta ravioli with house ricotta, pumpkin and pine nut . . . 27

FISH
Pan fried scallop with a verjus beurre blanc . . . 18 each
‘Cod au vin’, served on the bone with red wine fumet . . . 30
Whole Half Moon Bay Petrale sole meunière . . . 42
Striped sea bass with sauce bouillabaisse and fennel . . . 34

MEAT
Aged Wagyu Beef Chop served with shallot jam, red wine jus and beurre maitre d’hôtel . . . 90
Slow cooked and crispy pork belly with ginger and scallion, aromatic jus . . . 28
Duck à l’orange, roasted on the crown served with Madeira sauce . . . half 60 / whole 115
Braised beef short rib, bouquet garni . . . 25

SIDES . . . 9
Mixed green salad with white balsamic and parmesan
Pomme purée
Roasted sunchokes with sunflower seeds and crème fraîche
Beluga lentils with basil and saffron onions
Hen of the woods, king trumpets and button mushrooms sautéed with butter and parsley, hen jus

SNACKS
Gilda - anchovy, manzanilla olive, guindilla pepper . . . 3 each
Kombu pickled cucumber & kohlrabi with sesame seeds . . . 6
Terrine of Liberty Farms duck leg with curried apple . . . 9
North Carolina cured ham with almond . . . 9

SHELLFISH
Shrimp cocktail . . . 16
Beausoleil and Point Reyes oysters, on the half shell with lemon & mignonette . . . 6 for 24

CAVIAR
1 oz. Tsar Nicoulai served with chive, egg, crème fraîche and seaweed blini . . . 120

CHEF DE CUISINE NATHAN MATKOWSKY
20% service charge is added to each check and split amongst the entire team / 5% SF Mandates go towards health care