



TO BEGIN	
Bub & Grandma's Bakery Sourdough Served With Californian Cultured Butter & Alto Extra Virgin Olive Oil	\$10
Anchovy Toast (2) Egg Butter, Anchovy, Chives & Toasted Sourdough	\$14
Caviar Seaweed Snacks (2) Kaluga Black Caviar, Wasabi Crema & Seaweed Crisp (GF)	\$26
Oysters Daily Selection. Shucked Fresh. Pomegranate Mignonette (GF)	
— 1/2 Dozen	\$22
— 1 Dozen	\$39



STARTERS	
Crudo Sea Scallops Sour Orange Vinaigrette, Roasted Hazelnuts & Chives (GF)	\$26
Wood Grilled Octopus Fingerling Potato, Lovage, Chili, Capers	\$29
Buffalo Milk Burrata Eggplant Relish, Olives, Marcona Almonds & Herb Salad (GF)	\$24
Charcuterie Plate Proscuitto di San Daniele, Breadsticks & House Pickles	\$20/\$32

E.P. & L.P.

RESTAURANT & ROOFTOP

WELCOME TO THE E.P. DINING ROOM

A celebration of American produce, with a focus on
this beautiful state of California. We work closely
with a range of farmers and providores to bring you
the best of the seasons harvest.

VEGETABLES : SALADS : SIDES

E.P. Chop Selection Of Market Vegetables, Herbs & Leaves. Mimolette & Sherry Dressing (V)	\$22
Sungold Tomato & Buckwheat Salad Puffed Buckwheat, Sungold Tomato, Snap Peas, Fresh Herbs & Labne (GF,V)	\$24
Shoestring Fries, Truffled Herb Salt (V)	\$12
Creamed Potatoes, Olive Oil (GF)	\$12
Grilled Broccolini, Sesame Mollica (VE)	\$12
Little Gem Lettuce & Herb Salad. Sherry Dressing (VE)	\$12

MAINS

Gnocchi Lobster Fresh Gnocchi With Sautéed Maine Lobster, Golden Tomato, Calabrian Chili & Basil Make it Vegetarian	\$35	♥
Pan Roasted Branzino Fillet Sautéed Leeks & Brussels Sprouts. Fragrant Curry Squash Sauce	\$39	
Spicy Twice Cooked Organic Chicken Glazed 1/2 Bird. Served with Sautéed Spinach & Meyer Lemon Kosho Gravy	\$36	
Niman Ranch Pork Chop Schnitzel Marinated Peppers, Pickled Mustard, Capers & Basil	\$32	
Grilled Westholme Wagyu 9+ Tri Tip, 8oz With Smoky Maitake Mushroom, Turnips, Lime & Wasabi	\$46	
Butchers Selection Steak Served With Merchant Sauce, Arugula & Meyer Lemon		MP

DESSERTS AND CHEESE

Goats Cheesecake, Basque Style (GF) Blueberries & Lemon Thyme	\$16	🐘
Pineapple & Coconut (DF, GF, VE) Verbena Poached Pineapple, Gelato, Passionfruit Jube & Whipped Coconut Cream	\$17	
Salted Caramel Semifreddo With Milk Chocolate Mousse & Roasted Peanuts	\$17	
A Selection of Local & Imported Cheese Shiso Apple Paste & Candied Walnuts	\$18/\$28	