
SMALL PLATE

OYSTERS ON THE HALF SHELL 26

SHRIMP COCKTAIL 24

SEAFOOD TOWER *petite* 55 / *grand* 98

YELLOWTAIL CRUDO, CHARRED CUCUMBER, COCONUT,
AJI AMARILLO, YUZU AND PASSION FRUIT DRESSING 26

SMOKED MUSSEL TOAST, BROCCOLI, DILL,
SUCCULENTS, KOHLRABI, OYSTER CREAM 24

BEEF TARTARE, SESAME, CURED EGG YOLK, TOFU,
BLOOD ORANGE, SORREL, CRISPY BEEF CHIPS 25

SHORT RIB TORTE, SPRING VEGETABLES,
GREEN GARLIC SAUCE, CHILI CRUNCH 26

SCALLOP AND SHRIMP SOUP DUMPLINGS,
CRISPY CABBAGE, PRESERVED PEPPERS 23

PARKER HOUSE ROLLS, SEAWEED BUTTER 11



SOUP & SALAD

BUTTER LETTUCES, CURED EGG YOLK, TOMA CHEESE,
POTATO CRUMBLE, GREEN GODDESS DRESSING 18
half 17 / *whole* 23

ASPARAGUS, PARMESAN CUSTARD AND CRUMBLE,
RADISHES, ARUGULA PUREE 23

SUMMER STONEFRUIT, WATERCRESS, ALMOND MILK,
YUBA, MARIGOLD, PUFFED WILD RICE, AVOCADO 19

CREAMY ARTICHOKE SOUP, CAPER RAISIN BUTTER,
CRISPY MUSHROOM, CANDIED ORANGE POWDER 22



ENTRÉE

BEEF RAVIOLI, TURNIP CREAM, SPINACH,
MEYER LEMON, BRIOCHE BREADCRUMBS 31

ROASTED CAULIFLOWER, SPICED TOMATO PUREE,
EGGPLANT & PINENUT CHUTNEY, MINT SAUCE 26

CRISPY SEA BASS, POLE BEANS, PINE NUTS,
APRICOT, COUS COUS, VADOUVAN CREAM 36

ROASTED CHICKEN, SPRING PEAS, POTATO,
FRESH CURDS, LEMONGRASS JUS 34

PORK KATSU, MISO SESAME CABBAGE SLAW,
SCALLIONS, SHISHITO PEPPERS 42

GRILLED NY STRIP STEAK, GRILLED ASPARAGUS,
POTATO PAVE, BLACK TRUFFLE JUS 59



*Our menu reflects our commitment to sustainability.
Our culinary team selects the best ingredients available.
We support local organic farms, wild caught fish, and
sustainably raised animals.*

TABLESIDE FOR TWO

(Please allow additional time for these offerings)

SONOMA DUCK 165

Steamed Buns, Spiced Honey, Duck Fat Rice, Celtuce,
Snap Peas, Honey Mustard, Chili, Sesame

LAMB SHOULDER GRILLED OVER REDWOOD 96

Onion Gratin, Smoked Polenta, Spring Greens,
Rosemary Lamb Jus



BROADWAY MENUS

3 COURSES \$65 per person
optional wine pairing for \$33

Choice of:
Soup & Salad
Entrée (*Steak* +\$10)
Dessert

4 COURSES \$85 per person
optional wine pairing for \$42

Choice of:
Small Plate
Soup & Salad
Entrée (*Steak* +\$10)
Dessert

LET US COOK FOR YOU \$115 per person
Chef's Selection of on and off menu dishes.
6 courses with optional wine pairing for \$75.



SIDE

CRISPY FINGERLING POTATOES 12

CHARRED BROCCOLI 12

SPRING ONION GRATIN 12

SMOKED POLENTA 12



DESSERT

BAKED ALASKA 16

Pistachio Parfait, Carrot Cake, Crème Fraîche,
Orange Blossom Meringue

OLIVE OIL CAKE 15

Strawberry Sorbet, Rhubarb Prosecco Gelée

CHOCOLATE CUSTARD 14

Coffee Granita, Mascarpone, Whipped Honey, Coconut



*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*