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## 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

*half* 17 / *whole* 23

ZUCCHINI, 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

SPINACH CAPPELLETTI, TOMATO, CUCUMBER,  
BLACK OLIVE, BASIL, ROASTED PEPPER PUREE 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

HALF CHICKEN, CHERRY & CHILI JAM, CRISPY LEG,  
FRISEE, WHIPPED POTATO, LEMONGRASS JUS 34

GRILLED PORK CHOP & BELLY, COCONUT CURRY,  
HAZELNUTS, RICE, PAPAYA & PEACH SALAD 42

GRILLED NY STRIP STEAK, GRILLED GREEN BEANS,  
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.*

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# 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**

Raspberry & White Chocolate Mousse,  
Lemon Verbena Meringue, Almond Cake

### **FIGS & PISTACHIO 15**

Caramelized Figs, Pistachio, Fig Leaf Ice Cream,  
Vanilla Sablé, Whipped Lavender Goat's Milk

### **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.*