



Dinner Menu

STARTERS

- Buttermilk Fried Quail*** grilled corn, frisee, prosciutto, tomato aioli **15**
- Naan Bread** chicken masala, eggplant, avocado, cashew, harissa, yogurt **12**
- Confit Pork Belly** pine nut, radicchio slaw, apricot-chile mostarda **13**
- Charred Octopus** green bean, roasted pepper, leek, bottarga **15**
- Hamachi & Crab** rice dumpling, watercress, shimeji mushroom, avocado, dashi **17**
- Salumi Plate** cured meats, cheese, house made pickle, grilled bread **13**

SOUPS & SALADS

- Soup of the Day** **5**
- Seafood Chowder** **8**
- Romaine** crouton, parmesan reggiano **9**
- Mesclun Greens** hazelnut, carrot, radish, cucumber, tomato **8**
- Spinach** red onion, apple, cranberry, walnuts, humbolt fog, bourbon vinaigrette **12**

ENTRÉES

- Wagyu Top Sirloin*** **34**
potato bleu cheese gratin, swiss chard, mushrooms, black pepper, rosemary
- Sturgeon*** **30**
polenta, brussels sprout, sweet pepper, guajillo chile romesco
- Ahi Tuna*** **34**
potato cream, mushroom, arugula, prosciutto, shallot, truffle essence
- Lobster "Carbonara"** **38**
bucatini, pancetta, goat horn pepper, pea, egg, parmesan reggiano
- Chicken Adobo Style** **24**
sticky rice, napa cabbage, carrot, chile, bay, soy, vinegar
- Pork Osso Buco** **29**
celery root, red onion, cauliflower, tomato, pepita-gremolata

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

Not every ingredient is listed on our menus. If you have dietary restrictions or food allergies, please inform your server and our culinary team will gladly assist.

A 21% service fee will be added to parties of 8 or more.

