

ICE-COLD SHELLFISH

LITTLE NECK CLAMS .....13  
 WHITE SHRIMP COCKTAIL SAUCE .....18  
 WEST COAST OYSTERS SPANISH MIGNONETTE .....21  
 DUNGENESS CRAB LEGS MUSTARD AÏOLI ..... 24  
 MAINE LOBSTER .....29  
 SHELLFISH PLATTER .....MP

SHARED FOR THE TABLE

SHORT RIB SLIDERS RED CABBAGE, CORNICHON, RYE CHALLAH ..... 12  
 HAMACHI POPPERS KIMCHI AÏOLI, TOGARASHI RICE CAKE, MICRO CHRYSANTHEMUM ..... 14  
 MAINE LOBSTER CORN DOGS WHOLE GRAIN MUSTARD, CRÈME FRAÎCHE, TARRAGON ..... 16  
 SNAKE RIVER BEEF CARPACCIO YUZU, SZECHUAN PEPPERCORN, CITRUS, UPLAND CRESS .....20  
 HUDSON VALLEY FOIE GRAS TERRINE NIABELL GRAPE GELÉE, BALSAMIC REDUCTION, MOUNTAIN HAM, BRIOCHE .....26

STARTERS

‘BELLA’ POTATO CHOWDER SMOKED POTATO GNOCCHI, BABY LEEKS, LARDON, CHIVE CRÈME FRAÎCHE ..... 14  
 BABY BUTTER LETTUCE AVOCADO ‘GODDESS’ DRESSING, PT. REYES BLUE CHEESE, HOUSE-MADE PANCETTA ..... 15  
 PETITE ROMAINE CAESAR GARLIC CROUTON, ANCHOVY TAPENADE, CHIVES, PARMESAN REGGIANO ..... 15  
 SALT-BAKED BEET SALAD REDWOOD HILL FARMS GOAT CHEESE, NAVEL ORANGES, HONEY-HAZELNUT VINAIGRETTE..... 16  
 GULF SHRIMP & AVOCADO SALAD ECOPIA FARM LETTUCES, LOUIE DRESSING, SUNFLOWER SPROUTS..... 19  
 AHI TUNA TARTARE SCOTCH BONNET PEPPER, PINE NUTS, MINT, SESAME OIL ..... 19  
 HAMACHI CRUDO CRISPY RICE, CUCUMBER, MARIN ROOTS RADISH, LEMON VINAIGRETTE .....20

SELECTION OF CAVIAR CLASSIC SERVICE, WARM BLINIS, CRISPY POTATOES, KENDALL FARMS CRÈME FRAÎCHE..... MP

ENTRÉES

ORGANIC DIM SUM DUMPLINGS ‘MARKET’ VEGETABLES, BRAISED DAIKON, MUSHROOM ..... 22  
 MISO GLAZED COD CHINESE CABBAGE SALAD, WARM MUSHROOM VINAIGRETTE ..... 36  
 BBQ CHICKEN CRISPY 38 NORTH BREAST, GLAZED THIGH, POTATO SALAD, RED RHÔNE APPLE ..... 34  
 CRISPY DUCK BREAST SPANISH CASSOULET, DANDELION GREENS, CHORIZO, SHERRY REDUCTION..... 37  
 BRANDT FARM SHORT RIB ‘BEEF & BROCCOLI’, GAI LAN BROCCOLI, BROWN BUTTER POTATOES, SOY GLAZE ..... 49  
 MICHAEL’S CLASSIC LOBSTER POT PIE DIRTY GIRL BABY VEGETABLES, BRANDIED LOBSTER CREAM, BLACK TRUFFLE .. MP

FROM THE BROILER AND THE MARKET

CERTIFIED ANGUS	WAGYU BEEF	PRIME BRANDT BEEF
14 OZ NEW YORK.....48	10 OZ FLAT IRON..... 50	8 OZ HANGER STEAK.....29
18 OZ BONE-IN RIB EYE.50	8 OZ RIB CAP..... 72	10 OZ DRY AGED SIRLOIN 34
8 OZ FILET.....55	6 OZ AUSTRALIAN MARKET CUT... MP	
28 OZ PORTERHOUSE....70		

ACCOMPANIMENTS

BONE MARROW MARROW CROQUETTES .....17  
 FOIE GRAS BROKAW FARMS MANGO .....26  
 MAINE LOBSTER CRISPY CRÊPE.....29

FISH

WILD PACIFIC SALMON .....39  
 LOCAL SEA SCALLOPS.....37

OUR STEAKS ARE SOURCED FROM SUSTAINABLE AND ORGANIC FARMS; WE ARE CURRENTLY FEATURING CUTS FROM SNAKE RIVER FARMS, BRANDT BEEF AND BASSIAN FARMS

CLASSIC AMERICAN SIDE DISHES 10

SALT-BAKED POTATO ‘LOADED’ CRÈME FRAÎCHE	CREAMY BLACK TRUFFLE MAC & CHEESE
YUKON GOLD POTATO PURÉE	ROASTED CAULIFLOWER GARLIC- CASHEW ‘CRUNCH’
BROCCOLI & CHEDDAR CASSEROLE ORZO PASTA	HEIRLOOM SPINACH CREAMED OR SAUTÉED
SOY GLAZED WILD MUSHROOMS	BASKET OF ONION STRAWS & FRIED PICKLES ‘COOL RANCH’
HONEY ROASTED SPAGHETTI SQUASH	

20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE