

TO START

BLISTERED SHISHITO PEPPERS ^{GF} 11
Olive oil, Hawaiian alaea salt

BACON BRAISED BRUSSELS SPROUTS ^{GF} 11
Fresh lemon zest

ROASTED SEASONAL MUSHROOMS ^{GF} 8
Fresh herbs

VEGAN TOFU BARS 9
Ginger chili basil sauce

GRILLED OCTOPUS ^{GF} 19
Harissa sauce, shaved fennel Castelvertrano olives, Sundried tomatoes, grilled lemon

PAN FRIED CRAB CAKES 18
Lemon caper aioli, winter citrus salad

KALBI PORK BELLY BUNS 16
Red cabbage slaw, Sriracha aioli

ANTIPASTO BOARD 30
Shaved cured meats, pate, cornichons, olives, Humboldt Fog goat & Petite basque cheeses, marinated vegetables, grain mustard, dried fruits, Crostini

NEXT

TODAY'S SOUP 8

SCROLL 3 ONION SOUP
Gruyere crostini 10

KALE CAESAR SALAD 12
Baby kale, baby gem, parmesan, garlic croutons
w/ Grilled herb chicken 18
w/ Seared Salmon 20
w/ Grilled Garlic Shrimp 22

HEIRLOOM TOMATOES & BURRATA ^{GF} 15
Fresh basil, balsamic syrup

BABY BEETS AND QUINOA SALAD ^{GF} 15
Baby greens, avocado, scallions, Sun-dried tomato vinaigrette

RED WINE POACHED PEAR & WILD ARUGULA ^{GF} 16
Prosciutto, dried cherries, candied walnuts, Blue cheese, Balsamic vinaigrette

CHILLED SESAME AHI POKE BOWL 19
Cucumber, snow peas, ginger quinoa, Scallions, nori, edamame, carrot

FROM SEA

SHRIMP & SCALLOP PAPPARDELLE 28
Chimichurri

STEAMED CLAMS, MUSSELS & LOBSTER 34
Lobster cream, garlic, stewed tomatoes, Yukon gold potatoes, grilled garlic bread

TO LAND

PORK SHOYU RAMEN 22
Chicken bone tamari broth, kimchi, Enoki mushroom, scallions, soft cooked egg, seaweed, pork tenderloin

WILD MUSHROOM CARBONARA FETTUCCINI 21
Meatless bacon, egg yolk, parmesan cheese

LEMON HERB ROASTED CHICKEN ^{GF} 28
Organic chicken leg & thigh, organic farro, green beans, pan sauce

PROSCIUTTO WRAPPED PORK TENDERLOIN ^{GF} 34
Seaboard organic pork tenderloin, pea risotto, root vegetables, Merlot reduction

GRILLED AUSTRALIAN LAMB CHOPS 39
Australian lamb chops, warm Greek salad, lemon oil, naan bread, edamame hummus, mint tzatziki

SLOW BRAISED BONELESS BEEF SHORT RIBS ^{GF} 36
Cauliflower puree, organic baby carrots, Red wine reduction

GRILLED GRASS-FED BONE-IN RIBEYE STEAK ^{GF} 52
Roasted asparagus, herb pee wee potatoes, black truffle reduction, sea salt

SEARED SEASONAL SALMON ^{GF} 26
Forbidden Rice, Sake Braised Baby Bok Choy, Miso glaze

ROASTED WILD HALF MOON BAY SABLEFISH ^{GF} 32
Pickled shiitake mushrooms, chili, garlic braised Baby kale, kombu dashi, black sesame seeds



DINNER

A 19% gratuity will be automatically added for parties of 6 and more.

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

. ^{GF} - Denotes Gluten Free Item