WEST COAST OYSTERS
half a dozen, with frozen passion fruit sangria 26

HAMA CHI CRUDO
thai basil, finger lime, radish, cucumber, green apple, and chile de arbol oil 28

BLISTERED SHISHITO PEPPERS
 citrus vinaigrette, aleppo pepper, and cotija cheese 24

BEEF TARTARE
crispy sunchoke, garlic togarashi, shiso, and ponzu 26

GRIDDLED GARLIC MISO FOCACCIA, WITH...
cali extra virgin olive oil and sea salt 7
tofu bean hummus, radishes, almond dukkah, and herbs 24
Jamón iberico with tomato condiment and creamy garlic 42

JALAPEÑO CAESAR
little gem lettuce, bread crisps, lemon, anchovy, and a pile of parmesan 26

PEAR SALAD
roasted with castelfranco lettuce,point reyes blue cheese, pepitas, and pear vinaigrette 26

NORTHERN HALIBUT TEMPURA
green curry aoli, sweet garlic chili sauce, with butter lettuce wraps, and watermelon radish 32

WILD MUSHROOM TAGLIATELLE
poached hilliker’s farm egg, brown butter/sherry sabayon, and parmesan 26

POTATO GNOCHI
charred broccoli, rapini – pine nut pesto, calabrian chili, lemon, and pecorino romano 23

DRY-AGED CHEESEBURGER AND FRIES
with american cheese, red onion, bread and butter pickles, special sauce, served on a portuguese muffin 28
add thick cut applewood smoked bacon 4 | make it au poivre 10

BLACK COD
pan roasted with kale, garlic, mushrooms, and a tonkotsu broth 47

SCALLOPS
seared with vadouvan curry, butternut squash, marrow beans, and coconut 49

BEEF TENDERLOIN
roasted with a caraway-bone marrow crust, variations of beets, and horseradish crème fraîche 66

PAN ROASTED CHICKEN
half a pasture-bred stuffed with a lemon-dijon butter, seasonal greens, buttermilk, crostons, and chimichurri 42

PARADISE STEAK
100 day dry-aged aspen ridge bone-in ribeye, grilled with variations of fennel, and veal jus borgio tale 100

AGED CHARLESTON GOLD RICE PILAF
creamy coconut, lime, sumac, and dill 27

FINGERLING POTATOES
smashed with crème fraîche, scallion vinaigrette, crispy skins, and a potato espum 27

WHITE TRUFFLES AT COST
reasonable 6
5g
ridiculous 120
10g