Supplements

Private Batch Reserve Caviar  $160
Produced in limited quantity, these tawny brown to platinum beads have a nutty and light flavor.

Golden Osetra Caviar  $220
Osetra is noted for its bright amber gold color, medium grain size, and a clean, rich and nutty finish.

Chilled Oysters
Six Each  $24
Twelve Each  $42

Cheese Board  $38 / $62 / $95

Lunch Prix-Fixe  $75

Chef’s Garden Harvest

- Toasted Naan Bread
- Chickpea Hummus
- Smoked Eggplant Puree
- Cashew Butter
- Garden Crudite
- Piquillo Pepper Puree
- Cucumber Raita
- Garden Jardiniere

Summer Salad

Choice of:

- Fogline Farms Chicken  Citrus Herb Marinade.
- Niman Ranch Skirt Steak  Chimichurri.
- California Black Cod  Nutritional Yeast.

Petite Fours  A Selection from the Pastry Shop.

Executive Chef Hoon Kang
Culinary Director Reylon Agustin