

First Course



FRIED CALAMARI	22
seasoned and flash fried with shrimp, shishito peppers, served with sambal aioli	
AHI TUNA TARTAR	24
chopped ahi tuna marinated in cilantro ginger ponzu, fresno chili, on avocado crema and wontons, sesame seeds	
BRUSSEL PETALS	19
crisp flash fried brussel petals,tossed in a warm apple cider glaze, topped with almonds and Petit Basque cheese, green apples	
SHISHITO PEPPERS	16
flash fried peppers topped with sweet soy glaze, micro cilantro, black and white sesame seeds	
SHRIMP CEVICHE TOSTADAS	24
spicy avocado crema, pico de gallo, yuzu	
TRUFFLE FRIES	15
julienne cut fries tossed in white truffle oil, salt, parsley, served with spicy ketchup and remoulade	
ROASTED MICRO CAULIFLOWER	16
Tahini sauce, red pepper flakes, mint	

OYSTERS	25
1/2 dozen of assorted Kumamoto and Kumiai oysters served with cocktail sauce and mignonette	
CAVIARBLINI	65
4 blinis topped with shallot and chive cream cheese, scallions, Osetra Famed Caviar, gold flakes	
EDEN SHRIMP	18
seasoned flash fried shrimp served with jalapenos, cilantro, soy sauce	
SEARED TUNA SASHIMI	17
seared sesame crusted ahi tuna, fresno chili, chives, soy sesame vinaigrette	
WILD MUSHROOM FLATBREAD	30
housemade flatbread with a creamy roasted garlic sauce, fresh mushrooms, mozzarella cheese, aged parmesan cheese, and arugula	
BLACK TRUFFLE FLATBREAD	35
housemade flatbread topped with a truffle garlic sauce, crispy potato strings, caramelized onions, mozzarella cheese, fresh summer truffle shavings and chives	

Soup and Salad

COCONUT CURRY SOUP	15
red coconut curry soup with shrimp, cilantro, fresh lime juice, fresno chilis	
CHOPPED CAESAR	17
crisp chopped romaine tossed in caesar dressing, espelette chili, aged parmesan, brioche croutons	
add chicken 9   add grilled shrimp 12	

EDEN GREEK	19
heirloom tomato, olive, cucumber, red onion, herbs feta mousse, lemon dressing	
WEDGE SALAD	18
baby iceberg lettuce, crumbled blue cheese, cherry tomato, crispy bacon, pomegranate, blue cheese dressing	
BABY BEET SALAD	20
roasted tri-color baby beets with fresh fennel, orange, herbs, avocado and citrus vinaigrette	

Second Course

PRIME FILET MIGNON	65
10 oz  USDA Prime filet steak served with Truffle butter	
RIB CHOP	54
14 oz grilled bone-in Ribeye Steak with compound butter	
TOMAHAWK FOR TWO	185
32 oz bone-in USDA Prime Tomahawk steak served with a side of chimichurri sauce and compound butter	
*limited availability	
CHILEAN SEABASS	64
8 oz seabass served with duchess potato, chives, lemon creme sauce	
BUTTERFLIED BRANZINO	46
butterfly cut Branzino grilled in a Guajillo marinade served with broccolini	

SUMMER BLACK TRUFFLE PASTA	59
angel hair pasta tossed in a garlic truffle butter cream sauce, finished with fresh shaved black truffle , Osetra  Farmed Caviar, gold flakes, chives	

FETTUCCINI ALFREDO	30
tossed in creamy alfredo sauce with fresh cherry tomatoes, basil, aged parmesan      add chicken 9   add grilled shrimp 12	
CHICKEN PICCATA	32
roasted chicken breast, lemon, garlic, capers, over angel hair pasta	
BLACK LABEL BURGER	30
Eden's premium patty stuffed with truffle onion confit topped with aged cheddar, crispy potato strings, fresh black truffle shavings, truffle garlic aioli, salt and pepper brioche bun	

SIDES:      (2) BONE MARROW  22    |    STEAK FRIES  11 | SAUTEED BROCCOLINI  10 | SEASONED CORN  15 |

Third Course

BROWNIE SUNDAE	19
Ghiradelli chocolate brownie ,served with vanilla ice cream, covered with chocolate dome that is melted table side with hot fudge	
CREME BRULEE	15
lavender vanilla bean custard caramelized sugar topped with mixed berries	
BREAD PUDDING	17
house-made breadpudding with vanilla ice cream	

An18% service charge will be added to all checks over \$300

All reservations are limited to 2 hour seating. All walk in & Stand by guests are offered a 90 minute time slot.

ALL RULES AND GUIDELINES ARE SUBJECT TO CHANGE WITHOUT NOTICE

NO SUBSTITUTIONS

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.

Not all ingredients are listed on the menu. Please inform your server of any food allergies.

PRICES MAY CHANGE WITHOUT NOTICE.