

ICE COLD SHELLFISH

WEST COAST OYSTERS SPANISH MIGNONETTE18
LITTLE NECK CLAMS.....13
WHITE SHRIMP COCKTAIL SAUCE18
NANTUCKET BAY SCALLOP CEVICHE18
DUNGENESS CRAB LEG.....24
MAINE LOBSTER MUSTARD AÏOLI.....MP
SHELLFISH PLATTER.....MP

APPETIZERS

ALL-STAR ORGANICS PUMPKIN SOUP RICOTTA TORTELLINI, MAPLE-COMPRESSED BUTTERCUP, POMEGRANATE ESPUMA..15
NATURAL SPIRITS GARDEN LITTLE GEM SALAD PANCETTA, PT. REYES BLUE, AVOCADO "GODDESS" DRESSING.....14
SMOKED SALMON FINE HERBES SALAD, WHITE MATIGNON, TROUT ROE, PARSNIP15
MARIN ROOTS BEETS BURRATA MOZZARELLA, ANCHOCRESS, RED ONION VINAIGRETTE17
GRUYÈRE FONDUE SAN FRANCISCO SOURDOUGH, MARKET APPLES17
HOKKAIDO SCALLOPS LETTUCE CUPS COMPRESSED PERSIMMON, PICKLED RED ONION19
AHI TUNA TARTARE SCOTCH BONNET PEPPER, PINE NUTS, MINT, SESAME OIL19
HAMACHI PARFAIT SUSHI RICE, HAMADA FARMS SATSUMA, GRILLED MAITAKE VINAIGRETTE19
SEARED HUDSON VALLEY FOIE GRAS HUCKLEBERRY COMPOTE, PISTACHIO STREUSEL, FENNEL POLLEN BRIOCHE.....22
STEAK TARTARE KETTLE CHIPS, SAUSALITO SPRINGS WATERCRESS AÏOLI, PICKLED DAIKON, CHICKWEED.....18
DUNGENESS CRAB CAKE AVOCADO MOUSSE, SUNCHOKES, HAMAKUA HEARTS OF PALM.....18
BUTTER-POACHED MAINE LOBSTER CORN CRÊPE, THAI CURRY SAUCE, ALL-STAR ORGANICS SWEET PEPPERS.....22
SELECTION OF CAVIAR CLASSIC SERVICE, WARM BLINI, CRISPY POTATO, KENDALL FARMS CRÈME FRAÎCHEMP

ENTRÉES

SAN FRANCISCO CIOPPINO LOCAL FISH AND SHELLFISH, TINKERBELL PEPPERS, IACOPI FARM BUTTER BEAN CROSTINI38
PRATHER RANCH LAMB CHOPS CORIANDER YOGURT, MUSCAT GRAPE & PANISSE, ISOT CHILE GASTRIQUE48
MICHAEL'S CLASSIC LOBSTER POT PIE DIRTY GIRL BABY VEGETABLES, BRANDIED LOBSTER CREAM, BLACK TRUFFLE...MP
BRANDT FARMS SHORTRIBS PARSNIP PURÉE, GLAZED MIXED ONIONS, HORSERADISH CRUMBS.....36
ROASTED 'SMART' CHICKEN BREAST, FALL VEGETABLES, LEG PRESSE, LIVER MOUSSE.....29
BOURBON STEAK BURGER HOUSE-GROUND BEEF, NICASIO VALLEY RESERVE CHEDDAR, CARAMELIZED ONIONS.....22
CHEF MINA'S FALAFEL BURGER HOUSE TAHINI SAUCE, TOMATO & CUCUMBER RELISH16

FROM THE BROILER & THE MARKET

CERTIFIED ANGUS BEEF 18 OZ BONE-IN RIB EYE.....42
14 OZ NEW YORK STRIP.....39
9 OZ FILET MIGNON48
28 OZ PORTERHOUSE (FOR TWO).....68
SNAKE RIVER FARMS 10 OZ AMERICAN KOBE FLAT IRON49
8 OZ AMERICAN KOBE RIB CAP50
BRANDT FARMS 10 OZ DRY AGED RIB EYE.....45
AUSTRALIAN WAGYU 6 OZ NEW YORK STRIPMP

FROM THE SEA

TASMANIAN SEA TROUT34
SEA SCALLOPS32
CRISPY MEDAI SNAPPER.....35

ACCOMPANIMENTS

FOIE GRAS25
CRISPY BONE MARROW16
MAINE LOBSTER.....27

CLASSIC AMERICAN SIDE DISHES 9 EACH

STARCH
SALT BAKED POTATO 'LOADED' BACON, CHIVES, CRÈME FRAÎCHE
YUKON GOLD POTATO PURÉE
VEGETABLES
RED WINE-BRAISED MUSHROOMS TEMPURA MAITAKE
PEAS & CARROTS CITRUS EMULSION
BLACK TRUFFLE MAC & CHEESE
PANISSE FRITES HARISSA AÏOLI
HEIRLOOM SPINACH CREAMED OR SAUTÉED
TRUE GREEN HOBBAARD SQUASH 'RISOTTO'

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