

Raw, Wild & Organic

Jaime Farm's Baby "Garden", Harrisa, Goat Cheese	14
Chino Farm's Vegetable Salad, Pine Nuts, Roquefort, Dates	16
Coastal Organic Farm's Heirloom Tomato Salad	17
Sautéed Hama Hama Oysters, Curry, Cucumber Relish	14
Kampachi Ceviche, Esplette, Purslane	16
Chirashi Sushi, Blue Fin Tuna, Hamachi, Salmon Pearls, Uni	21
Veal Filet Mignon Tartar, Smoked Mascarpone	16

Decadent & Indulgent

Chicken "Noodle" Soup, Chili, Basil, Shaved Young Onions	14
Sweet White Summer Corn Agnolotti, Parmigiano Reggiano	14
Uova da Raviolo "Carbonara", Smoked Bacon	14
Aonori Soba Pasta, Dungeness Crab, Matsutake	23

From The Sea

B.B.Q. Skate, Spicy Indonesian Sambal, Calamansi Lime	16
Bacon Wrapped Monkfish "Yabba-Dabba-Doo"	19
Black Sea Bass, Crisp Scale, Littleneck Clams, Olympia oysters	25
Grilled Whole Dover Sole, Shrimp, Mirugai, Chorizo, Saffron, Artichokes	69
Steamed Maine Lobster, Hong Kong, for two	75

From the Pasture

Jidori Chicken Breast & Leg Pastrami, Rye Crisp	24
Snake River Farm's Wagyu Short Ribs, Grain Mustard, Fresh Horseradish	28
Colorado Lamb Chops, Moroccan Spices, Charred Eggplant, Labneh	34
Creek Stone Farm's 28 Days Dry Aged New York Steak, "Matsutake Gohan" Black Garlic	39
USDA Prime Cote D' Boeuf, Pommes Aligot, for the table	95
Whole Roasted Chinese Duck, Bao Buns, for the table	80

From the Garden

Sautéed Sweet Corn, Corn Puree	9
McGrath Farm's Vegetables, Herbed Cous Cous, Harissa	14
Roasted Brussels Sprouts, Shiro Miso-Maple Mustard	12
Smoked Fingerling Potato Puree	12
Padron Peppers, Kale, French Feta	9

*Sample menu, subject to change