

- FRUITS DE MER -

OYSTERS

HALF DOZEN

FROZEN MIGNONETTE, HOT SAUCE 18

GULF SHRIMP

COCKTAIL WITH HORSERADISH,  
HOUSE CHILE SAUCE 18

GRAND PLATTER

OYSTERS, SHRIMP COCKTAIL, UNI PARFAIT,  
LOBSTER MAYONNAISE 32 PER PERSON

- CAVIAR -

ONE OUNCE PORTION  
SERVED WITH DELICIOUS ACCOUTREMENT

SMOKED TROUT

SPAIN 32

HACKLEBACK

MISSOURI 55

ROYAL WHITE STURGEON

CALIFORNIA 105



- SNACK -

CRUDITES

RAW VEGETABLES, AVOCADO-ZHUG 6

EGGS MIMOSA

WITH HACKLEBACK CAVIAR, CREME FRAICHE,  
CHIVE 8

RABBIT

RILLETES WITH MUSTARD, KOHLRABI  
SAUERKRAUT, RYE TOAST 10

BREAD & BUTTER

PARKER HOUSE ROLLS WITH SMOKED  
ORANGE, SPROUTED CORIANDER,  
CULTURED BUTTER 4

- DAILY SPECIALS -

MONDAY

MAMA'S VEGETABLE QUICHE 23

TUESDAY

PORK SHANK OSSO BUCO 34

WEDNESDAY

BOUILLABAISSSE 28

THURSDAY

LAMB WELLINGTON 33

FRIDAY

LOBSTER THERMIDOR 46

SATURDAY

PEKING DUCK A L'ORANGE 32

SUNDAY

BRAISED SHORT RIBS 31

## - STARTERS -

### GARDEN LETTUCE

SALAD WITH MIXED RADISH, SNOW PEA, CARROT, CRISPY ONION, CREME FRAICHE-TARRAGON DRESSING 11

### BURRATA

SALAD WITH EMER ROASTED BEETS, PURSLANE, FENNEL, ENDIVE, HAZELNUT-KALE CRUMBLE, BALSAMIC VINEGAR 13

### WISE ACRE FARM EGG

SLOW POACHED WITH SPRING ONION CONSOMME, FAVA BEANS, FENNEL JAM, SOURDOUGH CROUTON 13

### ENGLISH PEA

AGNOLOTTI WITH GRILLED SHRIMP, CHARRED CARROT, PICKLED RAMP 18

### FOIE GRAS

MOUSSE WITH SICILIAN PISTACHIO, APRICOT, SEA BERRY, LEEK ASH, TOASTED BRIOCHE 19

### CARPACCIO

RIBEYE CAP WITH EGG YOLK PUREE, WATERMELON RADISH, ASPARAGUS VINEGAR 17

## - ENTREES -

### SPRING VEGETABLE

POT PIE WITH ENGLISH PEA, MOREL MUSHROOM, THUMBELINA CARROT, PUFF PASTRY, GRUYERE, SPICY GREENS 24

### ALASKAN HALIBUT

GRILLED A LA PLANCHA WITH BABY ARTICHOKE, GULF SHRIMP, NICOISE OLIVE, ROMANO BEAN, BUERRE BLANC 35

### ORA KING SALMON

GRILLED WITH POTATO PUREE, CHARRED BROCCOLI, HOLLANDAISE, PRESERVED LEMON, NASTURTIUM "CAPERS" 28

### CHICKEN

ROTISSERIE WITH SPRING ONION PANADE, FOIE GRAS, GRILLED ASPARAGUS, LEMON VERBENA CHIMICHURRI 24

### PORK

GRILLED CHOP WITH CHARRED STONE FRUIT, BRAISED KALE, MUSTARD SAUCE 31

### BEEF

GRILLED EYE OF RIB, RED WINE BRAISED CIPOLLINI ONION, DUCK FAT POTATO, TURNIP, BORDELAISE 39

### BURGER

LOCAL GRASS FED BEEF, SLOW COOKED ONION, GRUYERE, GARLIC · BLACK TRUFFLE AIOLI, FRIES 18

SHANE McANELLY  
EXECUTIVE CHEF

WILLIAM WOODWARD  
PASTRY CHEF

# MARTINIS

## ROSSINI MARTINI

BEEFEATER GIN, VERMOUTH,  
TRUFFLE, FOIE-LIVES 15

## THE CHURCHILL

LONG POUR OF GIN OR  
VODKA, NO VERMOUTH 14

## VESPER

MAYFAIR VODKA & GIN,  
KINA L'AERO D'OR 12

- ADD INS -

FOIE-LIVES 3 | BLACK TRUFFLE TINCTURE 3 | BLUE CHEESE STUFFED OLIVES 2

## - COCKTAILS -

12

### MANHATTAN

CHARLES GOODNIGHT BOURBON,  
SWEET VERMOUTH, ANGOSTURA

### MINT JULEP

WOODFORD BOURBON,  
RICH MINT SYRUP, ANGOSTURA

### MARTINEZ

ANCHOR OLD TOM GIN,  
SWEET VERMOUTH, MARASCHINO

### MOSCOW MULE

MAYFAIR VODKA, LIME, GINGER BEER

### LEMON DROP

BUDDHA'S HAND VODKA, LEMON,  
COINTREAU, VERBENA SUGAR RIM

### AVIATION

LIGHTHOUSE GIN, CREME DE VIOLETTE,  
MARASCHINO LIQUEUR, LEMON

## - WINES by the GLASS -

### OCEANS CUVÉE

IRON HORSE, 2010, GREEN VALLEY 16

### CHAMPAGNE

DEUTZ, AY, FRANCE 20

### CHARDONNAY

CHALK HILL, 2014, CHALK HILL 16

### ROSE OF WINE

FOLEY SONOMA, 2016, ALEXANDER 13

### CHALONE PINOT NOIR

2012, CHALONE 15

### BARBERA

PRESTON, 2015, DCV 13

### KULETO MERITAGE

'INDIA INK', 2014, NAPA VALLEY 14

## - BEER -

### \*TAP\* PRIMA PILS

VICTORY, PILSNER

### BEST COAST

DRAKES, IPA

### MARZEN

SUDWERK, AMBER LAGER

### \*TAP\* HOPPY TABLE

ALLAGASH, DRY HOPPED  
BELGIAN STYLE ALE

### OLD No. 38

NORTH COAST, STOUT

## - SPARKLING WINE -

DOM PERIGNON – CHAMPAGNE  
2002 BRUT, EPERNAY, FRANCE 375

PERRIER JOUET – CHAMPAGNE  
GRAND BRUT. NV, EPERNAY, FRANCE 75

TAITTINGER – CHAMPAGNE  
BRUT, NV, REIMS, FRANCE 60

CARRACIOLI – BRUT ROSE  
2010, SANTA LUCIA HIGHLANDS 70

## - WHITE & ROSE -

GORDIAN KNOT – ALBARINO  
2013 SONOMA COAST 35

IDLEWILD – ARNEIS  
'FOX HILL', 2013, MENDOCINO 45

ARISTA – CHARDONNAY  
'BANFIELD', 2014, RUSSIAN RIVER VALLEY 120

CHALK HILL ESTATE – CHARDONNAY  
2013, RUSSIAN RIVER VALLEY 80

FEL – CHARDONNAY  
2014, ANDERSON VALLEY 75

LIOCO – CHARDONNAY  
'ESTERO', 2014, RUSSIAN RIVER VALLEY 60

JOLIE LAIDE – PINOT GRIS  
'RORICK HERITAGE', 2016, CALAVERAS COUNTY 50

MATHIASSEN – RIBOLLA GIALLA  
2013, OAK KNOLL 75

FRONT PORCH FARMS – ROSE  
SYRAH/GRENACHE, 2016, RRV 40

CHALK HILL – SAUVIGNON BLANC  
'ESTATE', 2016, CHALK HILL 90

ROTH – SAUVIGNON BLANC  
2016, ALEXANDER VALLEY 35

ROCHIOLI – SAUVIGNON BLANC  
2015, RUSSIAN RIVER VALLEY 65

INIZI – TOCAI FRIULANO  
'HI-JUMP', 2015, DRY CREEK VALLEY 45

COBB – RIESLING  
2014, SONOMA COAST 80

## - RED -

MEEKER – CABERNET FRANC  
2014, DRY CREEK VALLEY 70

ALTUS – CABERNET SAUVIGNON  
2011, NAPA VALLEY 110

DOREN – CABERNET SAUVIGNON  
2013, SONOMA VALLEY 55

MERUS – CABERNET SAUVIGNON  
2014, COOMBSVILLE 250

THE WITHERS – GMS  
'BEL CANTO', 2015 65

FOLEY JOHNSON – MALBEC  
2013, NAPA VALLEY 70

CALLUNA – MERLOT  
2013, CHALK HILL 80

UNTI – MONTEPULCIANO  
DRY CREEK VALLEY, 2014 55

ANTI HILL FARMS – PINOT NOIR  
'COMPTECHE', 2014, MENDOCINO 95

BENOVIA – PINOT NOIR  
'TILTON', 2014, RUSSIAN RIVER VALLEY 90

CHALK HILL ESTATE – PINOT NOIR  
2013, RUSSIAN RIVER VALLEY 85

CIRQ – PINOT NOIR  
'TREEHOUSE', 2012, RUSSIAN RIVER VALLEY 250

COBB – PINOT NOIR  
'DIANE COBB: COASTLANDS POMMARD, SC 125

LINCOURT – PINOT NOIR  
'COURTNEY'S', 2013, SANTA RITA HILLS 55

CHALK HILL ESTATE – RED  
2012, CHALK HILL 90

COPAIN – SYRAH  
'HAWKES BUTTE', 2012, YORKVILLE 60

PAX – SYRAH  
'THE HERMIT', 2014, NORTH COAST 60

ACORN – ZINFANDEL  
2013, RUSSIAN RIVER VALLEY 50

ARMIDA – ZINFANDEL  
'MAPLE', 2014, DRY CREEK VALLEY 80