

## Winter

- JAPANESE HAMACHI, tea smoked plum, buckwheat, avocado and yuzu 17
- SHINGOKU OYSTERS, washington, appropriate condiments 21
- SIMMERED PORK MEATBALLS, san marzano tomato & red wine sauce, grilled country bread 14
- AVOCADO HUMMUS, capers, pine nuts & ev olive oil, grilled “indian” bread, an organic vegetable crudité 14
- LITTLE GEM CAESAR, hearts of gem, a “caesar” dressing with lemon and garlic, grated reggiano 14
- HOT SOUP, clam chowder, fresh littleneck clams, bacon, fingerling potato, shallot and chive 12
- KENTER CANYON BABY GREENS, meyer lemon & crème fraiche, feta cheese & pine nuts 12
- RED BEETS AND BURRATA, red beets, local berries, aged vinegar, burrata, red meadow sorrel 14
- CHARRED SPANISH OCTOPUS, brussels sprouts, hazelnut, golden raisin, glazed in a “kung pao” sauce 23
- SHELLFISH PLATTER, maine lobster, dungeness crab, shingoku oysters, U12 prawns, salt creek mussels mp
- COTE DE BOEUF, 36 ounce dry aged prime beef, butter basted, spring vegetables, potato, bordelaise mp
- SWORDFISH, line caught, pine nut “gremolata”, candy stripe fig, apple mostarda, artichoke and spinach 37
- PRIME FILET OF BEEF, roasted artichokes, wild mushroom, potato mousseline, sabayon & bordelaise 46
- MAINE LOBSTER PASTA, 1.5 # live lobster, Japanese udon noodles, brown butter “dashi”, yuzu 44
- SCOTTISH SALMON, grilled asparagus, roasted shiitake, potato emulsion, salsa verde 29
- MARY’S AIRLINE CHICKEN BREAST, “nante” carrot emulsion, charred onion, peas and brown butter 28
- SPANISH SEABASS, a bouillabaisse broth, lemon rice, olive oil grilled turnip, essence of tarragon 36
- ZUCCHINI & BASIL RAVIOLI, oven dried tomato, reggiano, brown butter emulsion 23
- ALASKAN HALIBUT, grilled, matsutake mushroom, sakuri rice, ‘smoked’ apple dashi, crispy broccoli 41
- BUCATINI PASTA. Jumbo white Mexican prawns, a san Marzano tomato sauce with garlic & peas 29