

*small plates***HOG ISLAND OYSTERS ON THE HALF SHELL***

COCKTAIL SAUCE AND MIGNONETTE AQ

WHITE STURGEON CAVIAR

30 GRAM JAR STERLING CLASSIC, VODKA CREME FRAICHE, HANDCUT KENNEBEC POTATO CHIPS 75

STEAK TARTARE*

GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

LOBSTER AND BURRATA

RUBY GRAPEFRUIT, GRILLED RADICCHIO, SONOMA SMOKED OLIVE OIL, GARLIC TOAST 17

WOOD FIRED OCTOPUS AND CRAB SALAD

BLACK-EYED PEAS, BLISTERED PEPPERS, AVOCADO, RED ONION PICKLES, ROMESCO SAUCE 19

HUDSON VALLEY FOIE GRAS TERRINE

AGED CHEDDAR AND ROASTED POBLANO CORNBREAD, DRIED CHERRY-PORT MARMALADE 22

BONE MARROW

MIXED HERB SALAD, CAPERS, POMEGRANATE, CARAMELIZED ONION BUTTER, SMOKED BATARD 16

ARTISAN CHEESE BOARD

OREGON HUCKLEBERRY COMPOTE, MARCONA ALMONDS, HONEYCOMB, CROSTINI 16.5

*soup & salads***SPLIT PEA SOUP**

SMOKED HAM HOCK, MIREPOIX, CRISPY SUNCHOKE CHIPS 11

CAULIFLOWER SOUP

DUNGENESS CRAB REMOULADE, CALABRIAN CHILI OIL, DILL 15

BELGIAN ENDIVE SALAD

RADICCHIO, CASTELFRANCO, ROASTED HAZELNUTS, PT. REYES BLUE, DIJON VINAIGRETTE 12

BUTTER LETTUCE

CASHEW BUTTER, MIXED WINTER CITRUS, WATERMELON RADISH, POMEGRANATE DRESSING 11

DUNGENESS CRAB LOUIE

BABY ICEBERG, AVOCADO, SIX MINUTE EGG, RED ONION, LOUIE DRESSING 24

*entrees***MESQUITE GRILLED FILET MIGNON***

THYME ROASTED MUSHROOMS, MARBLE POTATOES, CRISPY LEEKS, PERIGORD TRUFFLE JUS 48

SEARED SCALLOPS

NEW ENGLAND STYLE 'CHOWDER SAUCE', LITTLENECK CLAMS, APPLEWOOD BACON, PERNOD 42

PAN ROASTED KING SALMON*

PORCINI AND HERB POLENTA, BUTTERNUT SQUASH CAPONATA, PINE NUTS, CURRANTS, CAPERS, POMEGRANATE MOLASSES, CRISPY KALE 34

ANGRY CRAB

WOOD FIRED LOCAL DUNGENESS, FRESNO CHILI, CRISPY GARLIC, MEYER LEMON, DRAWN BUTTER AQ

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 25

*sides***CRISPY YUKON GOLD POTATOES**

HORSERADISH CREME FRAICHE, DILL 8

WOOD FIRED BRUSSELS SPROUTS

HARISSA, SHEEP'S MILK FETA 8

ROASTED DELICATA SQUASH

WHIPPED RICOTTA, POMEGRANATE SALSA VERDE, PEPITAS 8