

CHILLED SELECTIONS

Aromatic Wild Prawn Cocktail Ginger Tomato Jam, Aji Aioli
Maine Lobster Hendrick's Gin Crème Fraîche, Petrossian Trout Roe
Ahi Tuna Tiger Eye Mango, Seaweed, Cashew
La Quercia Prosciutto Brioche, Purple Haze Goat Cheese, Heirloom Orange, Vincotto
Lemongrass Espellette Cobia Crudo Pickled Green Papaya, Yuzu Ponzu, Ginger Crystals
Black Angus Beef Tartar Beets Chips, House Chutney, Balsamic, Maldon Smoked Salt
\$6.75 each

WARM SELECTIONS

Mary's Farm Chicken Sate Pickled Mango, Macadamia Glaze
Black Angus Beef Brochette Plum BBQ Sauce
Kobe Beef Cheeks In Cremini Cap, Mango, Blue Cheese, Tartufo
Maine Lobster Bisque Cappuccino Yuzu Foam, Fennel Pollen
Pacific Blue Crab Cake Ginger Tomato Jam
Shrimp and Andouille Lollipop Fennel Pollen, Fig Balsamic
Pancetta Wrapped Diver Scallop Herb Crust, Harissa Mayo
\$6.75 each

VEGETARIAN SELECTIONS

Wild Mushroom Torte Red Watercress, White Truffle Oil
Lemon Thyme Tempura Avocado Beignet Ancho Chile Dip
Goat Cheese Puff Date Compote, Maple Sherry Reduction
Forest Mushroom Nectar 20 Year Ambrosante, Pain D'Epices
Miso Kalbi Glazed Tofu Squares Togarashi, Agrumes, Sesame
Moroccan Style Eggplant Kabocha Puree, Kumquat Confit, Argan Oil
\$6.75 each

RAW BAR

Accompanied with
wasabi, hot soy sauce
and pickled ginger

Sashimi Tuna, Salmon, Onagi, Uni, Yellow Tail, Shrimp
\$7 each
Rolled Sushi California, Philadelphia, Tuna or Vegetable
\$25 per roll, 8 pieces per roll

SHELLFISH ON ICE

Pacific Oysters on the Half Shell, Wild Caught Jumbo Shrimp
Tequila Cocktail Sauce, Horseradish, Organic Lemons
\$ 5.75 each/ served per dozen

A 20% service charge and applicable state sales tax (7.75%) will be added to all food and beverage charges.
Please note service charge is taxable by California state law. Menu prices are subject to market fluctuation.