# TRUSS

## **CRUDO**

CAVIAR traditional accoutrements 150

HALF DOZEN OYSTERS \* seasonal mignonette 29

SHRIMP CEVICHE \* grilled jalapeno, blood orange, cilantro 27

BEEF CARPACCIO \* truffle aioli, fried potato, arugula, lemon 26

AHI TUNA \* serrano, granny smith, red onion 26

# **STARTERS**

OLIVE SOURDOUGH BATARD model bakery, fennel olive oil, sea salt

(for two) 10 | (for four) 18

OCTOPUS new potatoes, lemon, squid ink aioli 35

MEATBALLS wagyu, parmesan, marinara, sourdough 28

TUSCAN kale, white bean, pickled peppers 24

KALE CEASER herbs, croutons, parmesan, lemon zest 23

BURRATA SALAD \* blood orange, pickled beets, pistachio 26

## PIZZA & PASTA

LIVING ROOM italian sausage, pickled peppers, roasted garlic 28

MARGHERITA tomato, parmesan, basil 25

POTATO point reyes toma, chive, yukon gold 25

MUSHROOM maitake, kale, chili crunch, 26

SPAGHETTI (Chitarra) carrot top pesto, roasted carrots, cashew 30 MEZZI RIGATONI wagyu bolognese, san marzano tomato, ricotta 34 LOBSTER LINGUINI lemon, caper, garlic 47

# MAINS

ROASTED CAULIFLOWER garlic yogurt, confit fennel, herb salad 39

SALMON® \* new potato, fennel burre blanc, citrus salad 42

ROASTED CHICKEN \* red pepper jam, braised mushroom, arugula 41

FILET MIGNON \* pommes purée, pearl onion, cabernet jus 61

Short rib mushroom demi, parmesan polenta 62

SIDES	
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WHIPPED YUKON GOLD POTATOES & chives

MUSHROOMS herb butter, chili crunch 14

ASPARAGUS & Caper, lemon 14

WHIPPED YUKON GOLD POTATOES ♣ chives 14 GLAZED CAROTTS maple, cumin, carrot top 14

TRUFFLE PARMESAN FRIES 🦑 tomato aioli 18

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Gluten-Free

Sustainable Sourced

