

Three Courses, 105 • Four Courses, 135 • Five Courses, 155. Each option includes a choice of main course and dessert.
Wine pairing available.

VEGETABLES & GRAINS

RADISHES goat cheese, taggiasca olives, mint, sumac	23
FALAFEL garbanzo beans, tabbouleh, yogurt	25
GREENMARKET SALAD heirloom tomatoes and squash, marcona almonds, basil, arugula	24
CODDLED EGG chanterelles, pickled garlic scapes, corn, runner beans, bearnaise mousseline	26
CARNAROLI RISOTTO matsutake, parmigiano Reggiano	27

SEAFOOD & MEAT

CRUDO DI TONNO yellowfin tuna, mirliton squash, citrus fern	32
SMOKED STURGEON ossetra caviar, gribiche, pain au lait melba	34
MONTEREY BAY RED ABALONE abalone mushroom, plum, purslane, lemon, brown butter	31
RABBIT AND FOIE GRAS BALLOTINE peach-ginger marmalade, black pepper brioche	32
JAMON IBERICO melon, pickled peppers, fennel, salsa verde	32

PASTAS

RAVIOLI BIGUSTO chanterelles, zucchini, brown butter, rusticapra	28
LUMACHE maine lobster fra diavolo	32
GNOCCHI blue crab, russet potato, basil, calabrian chili, lemon	32
CORZETTI shrimp, cerignola olives, benno garden tomato sauce	32
GARGANELLI VERDI veal and porcini ragu, parmigiano reggiano	30
MALLOREDDUS braised lamb, san marzano tomatoes, capers, sicilian oregano	30

MAINS

HALIBUT pine nut, squash, eggplant, corn, lovage	42
YELLOWFIN TUNA pole beans, cherry tomatoes, picholine olives, basil	40
CACCIUCCO maine lobster, shrimp, littleneck clams, cuttlefish, scallop, tomato-saffron broth	48
ROHAN DUCK sautéed foie gras, beets, mission figs, cardamom-ginger duck jus	44
CHORBA FRIK lamb loin and shoulder, freekeh, chickpeas, swiss chard, tabel karouia	46
SIRLOIN OF DRY AGED BEEF bone marrow, spigarello, pommes purée, sauce bordelaise	47

BAR SUMMER PRIXE FIX 65.

FIRST COURSE

CODDLED EGG

chanterelles, pickled garlic scapes, corn, runner beans, bearnaise mousseline

RABBIT AND FOIE GRAS BALLOTINE

peach-ginger marmalade, black pepper brioche

MAIN COURSE

RAVIOLI BIGUSTO

chanterelles, zucchini, brown butter, rusticapra

GRILLED YELLOWFIN TUNA

runner beans, cherry tomatoes, picholine olives, pickled quail egg, pistou

SIRLOIN OF DRY AGED BEEF

bone marrow, spigarello, pommes purée, sauce bordelaise

DESSERT

STRAWBERRY

almond-pine nut cake, greek feta, roasted strawberry gelato

CHOCOLATE

dark chocolate ganache, cassis, elderflower, praline gelato



Justin Skribner Chef de Cuisine
Lisa Kalemkiarian Head Baker