



RAW BAR

- Oysters of the Day *Classic Mignonette, Berry Mignonette, or Basil Seeds & Kalamansi Juice* 4.5 each
- Crispy Rice *Choice of: Hawaiian Tuna, Spicy King Salmon, Truffle Wagyu Steak Tartare* 18
- Shrimp Ceviche *Passion Fruit Leche de Tigre, Habanero, Thai Basil, Finger Lime* 23
- Wagyu Steak Roll *Filet Mignon Tartare, Black Truffles, Black Garlic, Asparagus* 32

SIGNATURE SEAFOOD TOWERS		
The Petite	The Grand	The Deluxe
Serves 1-2	Serves 3-4	Serves 5-6
<i>Wild Shrimp, Oysters, Snow Crab Claws, Clams</i>	<i>Wild Shrimp, Oysters, Snow Crab Claws, Clams, Scallops, Mussels</i>	<i>Wild Shrimp, Oysters, Lobster, Snow Crab Claws, Clams, Mussels, Hamachi Sashimi, Spicy Salmon "Roll"</i>
55	95	195

TO SHARE

- Truffle Caesar Salad *Baby Gems, Romaine Hearts, Baby Kale, Charcoal Crouton* 26
- Burrata de Buffala *Honey, Persimmons, Macadamia Nuts* 23
- Heirloom Baby Carrots *Labne, Carrot Puree, Gremolata, Za'atar, Black Sesame* 17
- Brussel Sprouts *Hazelnuts, 30 Year Aged Balsamic, Brown Butter* 17
- Greek Style Octopus *Santorini Fava, Oven Dried Tomatoes, Hazelnuts, Caper Berries* 25
- Black Mussels *Creamy Clam Chowder, Chimichurri, Crilled Garlic Sourdough Bread* 28
- Buratta Pizzetta *San Marzano, Goat Horn Pepper, Pine Nuts, Thai Basil, Roasted Garlic Oil* 25
- Truffle Pizzetta *Wild Mushrooms, Fontina, Buffalo Mozzarella, Porcini Black Truffle Tartufata Sauce* 38

HAND MADE PASTAS

- Truffle Cacio Pepe *Spaghetti, Black Peppercorn, Black Truffle, Pecorino, Parmesan* 39
- Short Rib Cavatelli *Braised Short Rib, Cherry Tomato, Red Wine Reduction, Gremolata, Parmesan* 38
- Linguine & Clams *Fresh Linguine, Manila Clams, White Wine, Trout Roe* 39

MAINS

- Cauliflower Steak^(v) *Yellow Curry, Hemp Seed "Risotto", Black Currant, Pumpkin Seed, Basil Salad* 31
- Miso Grilled Chicken *Red Miso, Sunchoke, Baby Kale, Cipollini Onions, Za'atar, Bourbon Maple Sauce* 42
- Diver Scallops *Ricotta Agnolotti, Braised Celery Root Casserole, Black Sesame, Baby Turnips* 45
- Mediterranean Branzino *Roasted Fennel, Campari Tomatoes, Turmeric Couscous* 46
- King Salmon *Pistachio Crust, Magic Myrna Potatoes, Summer Vegetables, Coconut & Lemon Verbena Sauce* 42
- Umami Steak *USDA Prime Flat Iron, Truffle Potato Cloud, Portobello Mushroom, Umami Sauce* 44
- Center Cut Filet Mignon *Herbs, Yorkshire Pudding* 62

LARGE FORMAT

- Catch of The Day *Sustainable, Wild Caught* MP
- Chef's Prime Cut *USDA Prime, Roasted Garlic, Herbs* MP

SIDES

- Farmer's Market Roasted Vegetables 15
- Green Asparagus 15
- Skinny Fries *w/ Herbs & Parmesan* 15
- Lobster Truffle Macaroni & Cheese 25

We support local organic & sustainable farming whenever available.

**Consuming raw or undercooked foods can increase risk of food borne illness. | Please inform your server of any allergies. | A 20% service charge is added to parties of 6 or more.*