



RAW BAR

Seafood Platter *Wild Shrimp, Oysters of the Day, Snow Crab Claws, Manila Clams* 55
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* 5 each
Yellowtail Crudo *Java Plum, Compressed Watermelon, Pickled Red Onion, Cilantro Blossoms* 23

FOR THE TABLE

Stacked Truffle Caesar *Romaine Hearts, Butter Lettuce, Pickled Red Onions, Parmesan Croutons* 18
Heirloom Baby Carrots *Labne, Carrot Puree, Gremolata, Za'atar, Black Sesame* 17
Brussel Sprouts *Hazelnuts, 30 Year Aged Balsamic, Brown Butter* 16
Greek Style Octopus *Santorini Fava, Oven Dried Tomatoes, Hazelnuts, Caper Berries* 23
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 Forest Mushrooms, Buffalo Mozzarella, Arugula* 30

HAND MADE PASTAS

Truffle Cacio Pepe *Spaghetti, Black Peppercorn, Black Truffle, Pecorino, Parmesan* 32
Short Rib Cavatelli *Braised Short Rib, Cherry Tomato, Red Wine Reduction, Gremolata, Parmesan* 29
Linguine & Clams *Fresh Linguine, Manila Clams, White Wine, Trout Roe* 34

MAINS

Cauliflower Steak^(v) *Yellow Curry, Hemp Seed "Risotto", Black Currant, Pumpkin Seed, Basil Salad* 28
Mary's Organic Roasted Chicken *Sunchokes, Potatoes Two Ways, Black Truffle Sauce* 31
Diver Scallops *Ricotta Agnolotti, Braised Celery Root Casserole, Black Sesame, Baby Turnips* 45
King Salmon *Nasturtium Purée, Grilled Zucchini, Sugar Snap Peas, Sauce Provençale* 42
Umami Steak *USDA Prime Flat Iron, Truffle Potato Cloud, Portobello Mushroom, Umami Sauce* 42
USDA Prime Filet *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/ Black Truffles & Parmesan* 15
Lobster Truffle Macaroni & Cheese 25

We support local organic & sustainable farming whenever available | Our Steaks are USDA Prime

**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.*