

# Herbivores Delight

**Ricotta Stuffed Squash Blossom 15**

*Grilled Corn Relish*

**Ricotta Agnolotti 16**

*Piccata Style, Artichoke, Sunchoke*

**Roasted Beets 16**

*Spiced Orange Vinaigrette, Straciattella, Caraway Cracker*

**Avocado Toast 7**

*Tomato Raisins, Radish*

**Braised Heirloom Kale 14**

*Chickpea Fries, Miso Tomato Sauce, Truffle Val*

**Green and White Asparagus Salad 15**

*Truffle Custard, Preserved Meyer Lemon*

**Glazed Brussels Sprouts 12**

*Sherry Gastrique, Manchego Cheese*

**Triple Cooked Steak Fries 8**

*Smoky Chimichurri*

**Truffle Mac and Cheese 15**

*Roasted Tomato, Thyme*

**Parisian Gnocchi 17**

*Charred Broccoli, Basil Pesto, Meyer Lemon*

**Herb Brioche Rolls 5**

*Echire Butter, Maldon Salt*

*\*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

*Chef de Cuisine* **STEVE GOTHAM**

# Gluten Free Fare

**Caviar Tacos\* 15 each**

*Wild Caviar, Yukon Gold Shell, Hamachi\*  
with Golden Osetra Caviar 47*

**Shrimp Cocktail 16**

*Fresno Chili, Avocado Mousse, Lime Air*

**Oysters on the Half Shell\* 24**

*Tabasco Sorbet, Mignonette, Lemon Pearls*

**Wagyu Steak Tartare\* 18**

*Beef Chicharron, Cornichon, Savory Mayonnaise*

**Green & White Asparagus 15**

*Truffle Custard, Preserved Meyer Lemon*

**Sea Scallops\* 28**

*Piccata Style, Artichoke, Crispy Sunchoke*

**Ginger Glazed Black Cod 38**

*Heirloom Carrot, Snap Pea, Butterfly Pea Blossom Tea*

**Gluten Free Spaghetti 26**

*Rock Shrimp, Shellfish Emulsion, Crispy Garlic*

**Glazed Brussels Sprouts 12**

*Sherry Gastrique, Manchego Cheese, Crispy Chicken Skin*

**King Crab Dip 21**

*Lemongrass, Smoked Trout Roe, Celery Root Crisps*



ROSE. RABBIT. LIE.