

Herbivores Delight

Ricotta Agnolotti 16

Piccata Style, Artichoke, Sunchoke

Waldorf Salad 16

Gem Lettuce, Walnut Apple Dressing, Verjus Raisins

Avocado Toast 7

Tomato Raisins, Radish

Braised Heirloom Kale 14

Chickpea Fries, Miso Tomato Sauce, Truffle Veil

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 17

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**

General Manager **ERIC ADAMS**

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

Waldorf Salad 16

Gem Lettuce, Walnut Apple Dressing, Verjus Raisins

Green & White Asparagus 15

Truffle Custard, Preserved Meyer Lemon

Sea Scallops* 28

Piccata Style, Artichoke, Crispy Sunchoke

Ginger Glazed Chilean Sea Bass 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 24

Coconut, Thai Basil, Puffed Tapioca

Beef Tenderloin 50

Short Rib and Potato Hashbrown, Wild Arugula, Veal Jus



ROSE. RABBIT. LIE.