



Dinner Menu



Snack & Finger Foods



- Crispy Avocado Samosa** *Smoked Pimenton Ranch Dressing* \$9
Isaan Style Sausage *Thai Chili Sauce, Cilantro* \$10
Smothered Tater Tots *Braised Shortrib Ragout, Aged Cheddar Cheese* \$11
Truffled White Bean Hummus *Warm Flat Bread, Rosemary and Thyme* \$11

Raw



- Oysters on the Half Shell** *Half Dozen 18 Full Dozen 36*
Champagne Mignonette | Chili Lime Vinaigrette
- Hamachi Tartare** *Asian Pear, Korean Chili, Roasted Sesame Vinaigrette* 16
Santa Barbara Uni Tostaditas *Avocado, Grapefruit Salsa, Crème Fraîche* 18
½ oz Osetra Caviar Service *Buckwheat Blini, Traditional Accompaniments* 45

Shared Appetizers



- Young Field Green Salad** *Easter Egg Radish, Persian Cucumber, Herbed Ricotta Crostini* \$12
Potato and Apple Salad *Sultana Raisins, Hard Cooked Egg, Honey Aioli Dressing* \$12
Plancha Seared Gulf Shrimp *Anchovy Butter, Sourdough Croutons, Herb Salad* \$15
Seared Foie Gras *Rhubarb Conserve, Grilled Brioche, Watercress* \$25

Shared Mains



- Fresh Bucatini Pasta** *Asparagus, Braised Leeks, Pork Sausage, 63 Degree Egg* \$18
Pan Fried Mary's Chicken Schnitzel *Salad of Brassicas & Greens, Whole Grain Mustard Jus* \$23
Plancha Seared Pacific Cod *English Peas, Young Carrots, Curried Mussels Jus* \$27
10oz Prime 28 Day Dry-Aged New York Steak *Cast Iron Roasted with Herbs, Sauce Ravigote* \$35

Sides



- White Asparagus Glazed in Hollandaise** \$12
Creamy Yukon Potato Puree with Cultured Butter \$10
Mushrooms and Snap Peas Roasted in Green Garlic \$10

Desserts



- Sweet Cream Panna Cotta** *Strawberry Gelee, Candied Ginger, Gingerbread Crumble* \$10
Dark Chocolate Pots De Crème *Raspberries, Bourbon Caramel, Sablé Cookie* \$10
Warm Humboldt Fog Goat Cheese *Honey Beet Preserves, Candied Almonds, Grilled Raisin Bread* \$14
Apricot Soufflé *Smoked Hazelnut & Vanilla Anglaise, Splash of Laphroaig* \$14