

SOUPS

San Francisco Clam Chowder
8

Grand Onion Soup
Emmentaler Gratiné
8



STARTERS

Dungeness Crab Cake
Melon Salsa, Chile Aioli
14

Lemongrass Seared Scallops
Green Papaya Salad
12

Brandt Organic Beef Carpaccio
Micro Arugula, Shaved Reggiano, White Truffle Oil
12

Charbroiled Sesame Baby Back Ribs
Grilled Edamame
12



SALADS

Classic Caesar Salad
Shaved Reggiano Cheese, White Anchovies
12

Heirloom Tomato Tartar Caprese Salad
Black Truffle Mozzarella, Sweet Basil, Aged Balsamic Vinegar, Sea Salt
14



ENTREES

Snake River Farms Kurobuta Pork ~ 3 Ways
*Petite Pork Chop with Artichoke Ravioli, 'Shaken Pork Belly'
Parsnip Puree, Stuffed Squash Blossom Fritters*
36

Brandt Organic Filet Mignon 8 oz.
*Broiled ~ Porcini Mushroom Dusted
Truffled Yukon Smashed Potatoes, Merlot Demi*
52

Sonoma Lamb Chops
Japanese Eggplant Lasagna, Mole Sauce
36

Maple Leaf Farms Duck Saltimbocca
Polenta, Summer White Peach ~ Lavender Glaze
28

Grilled Poussin
Toy Box Mushroom, Creamy Herb Cheese Polenta
32

Pan Roasted Pacific Halibut
Warm Greek Salad, Olive Tapenade, Sweet Basil Vinaigrette
28

Artichoke Ravioli
Sautéed Vegetables, Roasted Red Pepper Sauce
24



Executive Sous Chef ~ Michael Wong

18% service charge is included for parties of 6 or more

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.