

#### CAVIAR

Angler Private Batch Caviar per 50g 150

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## RAW BAR

Ice-Cold Bivalves

Big Eye Tuna with Tomato Felly & Shiso 24

Torn Live Scallop with Green Apple 20

Amberjack, Cultured Cabbage, & Pear 18

Antelope Tartare 20

### SALAD

Sweet Chicory Caesar 14

Lettuces & Herbs with Meyer Lemon 12

Radicchio with Radicchio X.O. 13

# VEGETABLES

Slowly grilled Hen of the Woods Mushrooms 15

Golden Straw Mushrooms in broth 14

Honeyed Garnet Yam & Lime 12

Brussel Sprouts with Wasabi & Lemon 13

### $\mathsf{B} \; \mathsf{R} \; \mathsf{E} \; \mathsf{A} \; \mathsf{D}$

Grilled Parker House Rolls 8

Angler Butter from Petaluma Cows 3

## FISH & MEAT

Grilled Filet of Salt & Pepper Bass 32

Wild Bouchot Mussels steamed in their own juices 31

Grilled Hand Dired Scallops 36

 $Half\ Pastured\ Chicken\ roasted\ in\ the\ wood\ oven\ \ 30$ 

California Reserve Strip Steak 42