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platters to share

CAVIAR
RUSSIAN OSETRA
GOLDEN OSETRA
CALIFORNIA SELECT

CHILLED SHELLFISH
MAINE LOBSTER
OYSTERS
DUNGENESS CRAB
GULF PRAWNS
FLORIDA STONE CRAB

HORS D'OEUVRES
FOIE GRAS PB&J
CURED OCEAN TROUT
QUAIL EGG SANDWICH
PRAWN PAELLA
BAY SCALLOP CEVICHE

MP PER OUNCE

MP PER PERSON

18 PER PERSON
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starters

HAMACHI CRUDO GREEN APPLE, WINTER BLACK TRUFFLE, TEMPURA CRUNCH 19

AUSTRALIAN WAGYU SHABU SHABU FOIE GRAS, DASHI BROTH, RADISH SALAD 17

GEODUCK & PORK BELLY WATERCRESS, PUMPKIN PURÉE, VADOUVAN CURRY 18

HUDSON VALLEY FOIE GRAS BUCKWHEAT CRÊPE, ALLSPICE DRAM, MACADAMIA
STREUSEL 28

WOLFE RANCH QUAIL HARISSA GLAZE, PITA PANZANELLA, IRANIAN PISTACHIOS 19

TASTING OF PROVINCIAL SHELLFISH UNI TOAST 18

DUNGENESS CRAB PASTA PYRAMIDS ARTICHOKE, SYLVETTA, MEYER LEMON 24

TUNA TARTARE ANCHO CHILE, SESAME OIL, PINE NUTS, MINT 19
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Seasonal shared middle course

KABOCHA SQUASH SOUFFLÉ BLACK TRUFFLE CREAM 14 PER PERSON
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entrees

COLUMBIA RIVER STURGEON "F&C" MALT VINEGAR, POTATO CRISP, GRIBICHE 38

DUO OF PACIFIC FISH LOBSTER VINAIGRETTE, HEARTS OF PALM, THAI BASIL 39

"FIVE OCEANS" TASTING OF JAPANESE FISH, NISHIKI RICE, PONZU 42

TRUFFLE-STUFFED JIDORI CHICKEN COCKSCOMB FRICASSÉE, CASTELMAGNO MAC &
CHEESE 32

BRANDT FARMS BEEF CAP PORCINI MARMALADE, RED ORACH, POMMES DAUPHIN 46
SALT-BAKED PRIME RIB (SERVES 2) 49 PER PERSON

ELYSIAN FIELDS FARMS LAMB TAPENADE, ROSEMARY GNUDI, CHICORIES 39

BRAISED PORK SHORT RIB MISSION FIGS, ANSON MILLS POLENTA, HOCK JUS 32

MAINE LOBSTER POT PIE CORN SALAD, ROASTED TOMATOES, LOBSTER CREAM MP

5 COURSE CHEF'S TASTING MENU 95

WITH WINE 45
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