

# IIB IL W IID

## FINGER FOOD

- Brandade Croquettes,**  
kombu remoulade . . . . . 13
- Charred Shishito Peppers,**  
smoked herring aioli . . . . . 12
- Shrimp Cocktail,** horseradish panna cotta,  
spicy tomato gastrique, lemon confit . . . . . 21

## FROM THE COLD KITCHEN

- Oysters,**  
golden balsamic mignonette . . . . . 21
- Hamachi,** pomegranate, lime confit,  
black radish, shiso leaf . . . . . 16
- Tuna,** pistachio gremolata, caper berry,  
preserved lemon, oxalis . . . . . 17

## ON A SOURDOUGH "SHINGLE"

- King Crab & Green Papaya,**  
sweet papaya vinaigrette, micro basil . . . . . 17
- Vine Ripe Tomato,**  
burrata, basil seeds, pickled shallots . . . . . 16
- Steak Tartare,**  
bone marrow butter, Sriracha aioli . . . . . 18

## Divide & Conquer

### SALADS

- Baby Kale,**  
maple vinaigrette, butternut squash, shaved pear, spiced pepitas . . . . . 12
- Caesar,**  
parmesan dressing, house croutons . . . . . 13
- Warm Grains,**  
wilted greens, goat cheese, marcona almonds . . . . . 15

### VEGETABLES

- Salt Roasted Beets,**  
charred pearl onions, verjus vinaigrette, fourme d'ambert blue cheese . . . . 13
- Heirloom Cauliflower,**  
lampang sauce, honey yogurt . . . . . 12
- Brussels Sprouts,**  
red pepper coulis, guanciale, one-hour egg . . . . . 14

### HOUSEMADE PASTAS

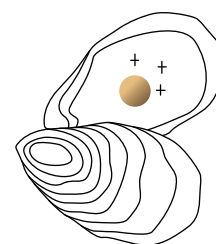
- Agnolotti,**  
butternut squash, root vegetables, sherry beurre noisette, parsnip chip . . . . 18
- Cacio e Pepe,**  
parmesan, black pepper . . . . . 16
- Cavatelli,**  
coffee braised lamb shoulder, oil-cured olives, preserved lemon . . . . . 24

### Seafood Tower — 145

lobster, king crab, jumbo shrimp, oysters

### Caviar Service

- Siberian Baerii — 95
- Sasanian Imperial Osetra — 165
- Iranian Pearl Asetra 000 — 220

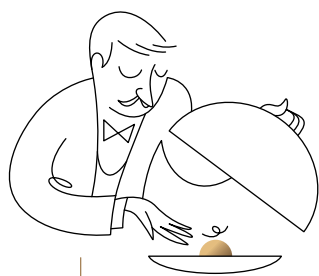


### SEAFOOD

- Mussels,**  
pickled kumquat, fennel, chili flake, white wine broth . . . . . 23
- Octopus,**  
shaved vegetables, black hummus, herbal vinaigrette . . . . . 21
- Dayboat Scallops,**  
white corn grits, pine nut vinaigrette, crispy leeks . . . . . 28

### MEAT & GAME

- Crispy Skin Duck Breast,**  
duck confit, pommes sable, haricot vert, agrodolce . . . . . 32
- Lamb Loin,**  
savory squash, wild mushrooms, wilted greens, lamb jus . . . . . 34
- "Minute Steak" & Potatoes,**  
8oz New York strip, herb pistou, chili oil, pommes sable, micro cilantro . . . 38



### Bone-in Ribeye — 89

Pat LaFrieda's 22oz Dry-Aged Bone-In Prime Ribeye, maitake mushrooms, garlic butter crushed potatoes

### Whole Roasted Fish — MP

fish of the day, winter vegetable ratatouille, Carolina Gold rice pilaf

## Flying Solo (or not)

- Vegetable Risotto,**  
Carolina Gold rice, maitake mushrooms, pickled carrots, cashew butter, black truffle . . . . . 24
- Striped Bass,**  
hoba leaf, eggplant caviar, dukkah, fermented red cabbage . . . . . 32
- Salmon,**  
black beluga lentils, chicken liver sauce, fennel salt . . . . . 28
- Organic Half Chicken,**  
herb spätzle, oyster mushrooms, cashews, Hunter's Sauce . . . . . 26
- BLVD Burger De Luxe,**  
cheddar cheese, pickles, house dressing, hand-cut fries . . . . . 18
- Short Rib,**  
cabernet, creamed potato, apple, horseradish root, pomegranate . . . . . 34
- Filet Oscar,**  
8oz filet mignon, king crab, broccolini, brioche, sauce bernaise . . . . . 64

Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness. Please be advised that a 20% service charge will automatically be applied to parties of 6 or more.