

IIB IL W IID

FINGER FOOD

- Brandade Croquettes,**
kombu remoulade 13
- Charred Shishito Peppers,**
smoked herring aioli 12
- Escargot,**
maitre d'hotel butter, garlic, puff pastry 18

FROM THE COLD KITCHEN

- Netarts Bay Oysters,**
golden balsamic mignonette 21
- Hamachi,** pomegranate, lime confit,
black radish, shiso leaf 16
- Shrimp Cocktail,** horseradish panna cotta,
spicy tomato gastrique, lemon confit 21

ON A SOURDOUGH "SHINGLE"

- King Crab,**
green papaya salad, 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

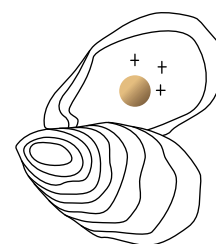
- Agnolotti,**
butternut squash, root vegetables, sherry beurre noisette, parsnip chip 18
- Cacio e Pepe,**
parmesan, black pepper 16
- Cavatelli,**
coffee braised lamb shoulder, oil-cured olives, preserved lemon 24

Seafood Tower — 145

lobster, king crab, jumbo shrimp, oysters

Caviar Service

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

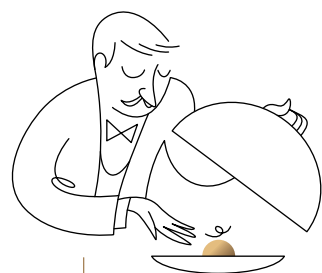


SEAFOOD

- 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.