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**HOUSE FOCACCIA 7**

CULTURED BUTTER, SMOKED SALT

**DEVILED DUCK EGG 7**

CRUNCHY TAGGIASCA OLIVES, CONTRONE PEPPER

**CHILLED SPRING PEA & NETTLE SOUP 16**

GARLIC CREAM, SLICED SNAP PEAS, SMOKED PANCETTA

**SALAD OF SPRING VEGETABLES 14**

SNAP PEAS, FINES HERBES, LOCAL GREENS

**SUMMER FLUKE CARPACCIO\* 22**

TOMATO PONZU, CHARRED RAMP

**GRILLED QUAIL\* 19**

CHERMOULA, FARRO, SOFFRITTO

**CHICORY SALAD 17**

CRISPY PIG'S EAR, BLACK VINEGAR, MUSTARD EMULSION

**BEEF TARTARE\* 19**

CHILI OIL, LOVAGE, BALSAMIC

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**DUCK STEAK AU POIVRE\* 48**

PAN ROASTED MAGRET, SANSHO & GREEN PEPPERCORN, FRENCH FRIES

**MT LASSEN TROUT\* 46**

ZUCKERMAN ASPARAGUS, CALIFORNIA MORELS, ALUBIA BIANCA BEANS

**CRAB TAGLIOLINI 52**

DUNGENESS CRAB, SQUID INK PASTA, CHILI, MINT, THAI BASIL, SESAME SEED

**ANSON MILLS HEIRLOOM RICE 39**

URFA ROASTED YAM, AVOCADO, GINGER, SESAME (ADD FRIED EGG +4)

**VEAL TOMAHAWK\* 66**

GRILLED 18OZ VEAL CHOP, HERB MARINADE, ARTICHOKE BARIGOULE

**WILD HALIBUT 54**

SMOKED TROUT CAVIAR, ENGLISH PEAS, CRÈME FRAICHE, GREEN CHICKPEA PURÉE

**LOMO IBERICO\* 50**

MISO, FAVAS, ENOKI, WILD RAMP VERDE

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**CHARRED SNAP PEAS 11**

ROMESCO, PECORINO

**GREENS ON THE SIDE 9**

SLOW COOKED LACINATO KALE, GARLIC, CALABRIAN CHILI