

APPETIZERS

	<u>½ Dz</u>	<u>1 Dz</u>
Chilled Oysters- <i>Ginger~Cider Mignonette, Daily Selection</i>	28	48
Prawn Cocktail- <i>Horseradish, Cured Lemon, Frisée</i>		18
Ceviche- <i>Charred Octopus, Scallops, Sea Bass, Avocado</i>		25
New England Clam Chowder <i>Littleneck Clams, Applewood Smoked Bacon</i>		15
Monterey Bay Calamari <i>Blue Lake Beans, Lemon, Shaved Parmesan, Chipotle Aioli</i>		22
Caesar <i>Hearts of Romaine, Parmigiano Reggiano, White Anchovy, Garlic Croutons</i>		16
Gem Lettuce "Wedge" Salad <i>Schoch Farms Jack, Pancetta, Cherry Tomato, Lemon Herb Vinaigrette, Cured Black Olive, Torn Brioche Crouton</i>		18
Dungeness Crab Cakes <i>Pan Seared, Fennel-Jicama Slaw, Red Pepper Remoulade</i>		36

ENTRÉES

White Corn Ravioli <i>Chanterelle, Bloomsdale Spinach, Taragon Brown Butter, Heirloom Tomato</i>	42
Prawn & Dungeness Crab Pappardelle <i>Oven Roasted Tomato, Capers, Lobster Crème Fraîche, Fine Herbs, Preserved Lemon</i>	56
Ora King Salmon <i>Cauliflower Gratin, Bloomsdale Spinach, Black Trumpet Mushroom, Mussel-Saffron Broth</i>	52
Mary's Free Range Chicken <i>Wild Mushroom Risotto, Carnaroli Rice, Parmigiano Reggiano, Grilled Kale, Natural Jus</i>	44
Sonoma Duck Breast <i>Applewood Smoked, Brussels Sprouts, Chanterelle, Port Poached Huckelberry, Natural Jus</i>	58
Pacific Swordfish <i>Grilled Asparagus, Fingerling Potato Lyonnaise, White Wine Caper Sauce</i>	50
Chilean Sea Bass <i>English Peas & Shoots, Morel, Crab Whipped Potato, Carrot Purée, Chardonnay Sauce</i>	62

~Prime Steaks~

served with Blue Lake Beans & Potato Gratin

14oz Ribeye- <i>Bordelaise Sauce</i>	70
12oz New York- <i>Bordelaise Sauce</i>	65
8oz Filet Mignon- <i>Bernaïse Sauce</i>	72

Sides- 16

Brussels Sprouts, Broccoli Rabe, Haricot Vert, Sautéed Spinach,
Yukon Potato Gratin, Fingerling Potato Lyonnaise, Garlic Herb Fries, Potato Purée

* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."