

PRINCIPAL

MACE LACED DUCK	32
Leg Confit	
Pear with Graham	
Sunchoke Puree	
Grilled Green Onion	
Pearl Onion	
Smoked Dr. Pepper Reduction	
Duck Jus	
KING FISH	32
Fried Rice Gnocci	
Thai Curry	
Green Beans	
Swiss Chard	
Sweet Potato	
RIB EYE	38
Miso Brioche Crust	
Parsnip & Bacon Hash	
18 Hour Short Ribs	
Fondant Potato	
French Green Beans	
Carrot Puree	
BUTTER LOBSTER	36
Butter Poached Lobster	
Lobster Scallop Potato	
Asparagus	
Mushrooms	
Cauliflower	
Asparagus Sauce	
SCALLOPS & RABBIT	29
Butternut Squash	
Parsnips	
Israeli Couscous	
Vegetable Ragout	
Pancetta	
Rabbit Jus	
LAMB	36
Chevre Crust	
Black Currant Sauce	
Chorizo Pave	
Roast Vegetables	
SWEET CHILI CHICKEN	29
Pear Stuffing	
Bok Choy	
Edamame Beans	
Black Forbidden Rice	

SUSHI

SPICY DRAGON	12
Avocado	
Tuna	
Salmon	
Tempura Crunch	
Spicy Mayo	
FRIED OYSTER ROLL	12
Cucumber	
Spicy Mayo	
Chive	
CALI CRAB	12
King Crab	
Cucumber	
Sesame Seed	
Spicy Mayo	
Avocado	
BARBEQUE EEL	9
Ama-Zu Sauce	
Green Onion	
Shiso	
LOBSTER ENVY	13
Lobster	
Sweet Soy	
Torched Hollandaise	
Chives	
Wakame	
Asparagus	

CEVICHE

SCALLOPS 13
Lime
Cilantro
Coconut – Blueberry
Cucumber
Rice Crisp

HALIBUT 16
Citrus Salad
Pomegranate
Shaved Fennel
Avocado
Cucumber

SALAD

FRESH 9
Cucumber
Root Vegetables
Mango & Melon
Rice Noodle
Micro Greens
Red Onion

CARPACCIO

BEEF TENDERLOIN 15
Low Sodium Soy
Shaved Parmesan
Sweet Pepper Mojo
Pickled Red Onion
Fried Garlic
Crisp Chickpea

TATAKI

FLANK 13
Soft Poached Egg
Suy Choy
Sesame

SALMON 16
Cured Salmon
Tempura Crunch
Green Onion
Tataki Sauce
Suy Choy

CURED

SERRANO 17
Pecorino
Olives
Fried Bread
Olive Oil Poached Tomatoes
Basil
Marinated Artichokes

OYSTERS

5 OYSTERS 20
Maulpeque
Fresh Horseradish
Cucumber-Cilantro Froth
House Made Hot Sauce

SOUP

ROASTED EGGPLANT SOUP 9
Chicken Stock
Roasted Garlic
Rosemary
Thyme
Asiago

WARM SUSHI

HOT SMOKED SALMON 16
Jalapeño Mojo
Jalapeño Jack
Egg Pancake
Sweet Soy
Spicy Mayo
Frizzy Onions

RAVIOLI

LOBSTER AIDA 18
Lobster Sauce
White Truffle Oil
Balsamic Reduction
Reggiano Snow
Cilantro

FOIE GRAS

SEARED FOIE GRAS 19
Banana-Coffee Puree
Pane Perdue
Ginger Syrup
Toasted Hazelnuts

PORK

CRISPY PORK BELLY 15
Korean BBQ Spice
Puffed Pork
Sweet Potato
Persimmon

SEAFOOD

SEAFOOD FOR FOUR 120
California Roll
Oysters on the Half Shell
Scallop Ceviche
Guacamole
Tempura Shrimp
Spicy Lemon Sauce
Tomato & Thyme Mussels
Nova Scotia Lobster Tail
Yuzu Hollandaise