

# The Culinary Experience.

## Small Plates

### *Beef Carpaccio*

Warm kale salad, roasted almonds, soy lemon gastrique | 28

### *Blackened Goat Cheese*

Berry red wine compote, crostini | 16

### *Bronzed Scallops (3)*

Mango strawberry chutney, chorizo, arugula | 36

### *Calamari*

Guajillo Pepper tomato sauce | 16

### *Ceviche*

Tomato, English cucumber, ogo, yuzu kosho aioli, plantain strips | 24

### *Crispy Brussel Sprouts*

Shaved radicchio, grape mustard reduction | 12

### *Curried Marcona Almonds*

Madras curry, extra virgin olive oil | 10

### *Deviled Eggs*

Truffle, prosciutto, sliced avocado, tobikko | 12

### *Hummus*

Aged feta, extra virgin olive oil, crudites, fuji apples, lavosh | 16

### *Jerk Tuna*

Mango pineapple chutney, coconut crema | 24

### *Lamb Lollipops*

Three. Marinated and served with crispy onion, demi glace | 34

### *Oyster Rockefeller*

Kale, Parmesan, Bechamel, Tobikko | 18

### *Seared Salmon Cake*

Remoulade, shaved radicchio, parsley, hummus | 22

### *Sicilian Guacamole*

Sundried tomato, parmesan, olives, capers, olive oil, lemon, basil | 16

### *Steak Tips*

Black bean sauce, green onion, toasted sesame seed | 22

### *Truffle Fries*

Truffled shoestrings, pecorino, rosemary, cracked black pepper | 12

### *Wagyu Beef Sliders*

Three. Bacon jam, smoked gouda, arugula | 18

### *Warm Grilled Shrimp*

Buglar wheat salad, tzatziki sauce | 24

### *Warm Spiced Olives*

Roasted garlic, toasted fennel, smoked paprika, thyme sprigs | 12

## Composed Dishes

---

### *Boneless Ribeye (14 oz)*

Roasted rosemary oyster mushroom, worcestershire gastrique, buttered charred corn | 58

### *Grilled Salmon*

Pesto gnocchi, roasted tomatoes, parmesan frico | 40

### *Oishi Seared Tuna*

Roasted mano, baby bok choy, enoki mushroom, cilantro, pickled ginger | 42

### *Roasted Half Chicken*

Brined chicken, chimichuri sauce, truffled shoestring french fries | 40

### *Vegetable Pad Thai*

Soba noodle, oyster mushroom, carrot, preserved radish, bean sprouts, baby bok choy, scallion, fried shallot, marcona almond, pressed tofu | 40

## Salads

---

### *Burrata and Oven Roasted Tomato*

Fresh herb pesto, soy lemon gastrique, fried shallot, truffle oil | 16

### *Deconstructed Wedge*

Crispy apple smoked bacon, candied sesame walnut, pickled onion, drop pepper, tahini ranch | 16

### *Summer Watermelon*

Aged feta, marcona almonds, mint, rose water | 16

### *Tabbouleh*

English cucumber, apple, strawberry, queso fresco, charred lemon | 16

## Boards

---

### *Charcuterie Board*

Assortment of fine meats, cheeses and accoutrements | 38