

## IN THE BEGINNING

### **Caviar \***

Traditional Accoutrements

Royal White Sturgeon 125

Royal Osetra Caviar 265

### **Mediterranean Mezze 26**

Hummus, Babaganoush, Marinated Feta, Olives

Harissa Aioli, Zaalouk, Pita Bread

### **Big Eye Tuna Tartare 28\***

Avocado, Chili Aioli, Shiso

Black Rice Crisp

### **Brentwood Farm's Organic Corn Soup 20**

Maryland Crab, Poblano Crean, Coriander Blossoms

### **H.B.A. Steak Tacos 24**

U.S.D.A. Prime, N.Y. Steak, Cotija Cheese

Guacamole, Cilantro Crema, Salsa Verde

## GREENS MARKET

### **Coastal Organic Tomato Salad 28**

Black Garlic Purée, Provençal Oil

Ricotta Salata, Brioche, Basil Tuile

### **Autumn Grain Salad 22**

Farro, Quinoa, Harvest Beans, Gooseberries

Tzatziki, Spiced Almonds, Lemon Verbana

### **The Garden Of... Organic Lettuces 26**

Joana Gold Apples, Yali Pears, Anise Hyssop

Cucamelon, Red Walnuts Green Goddess Dressing

## FLOUR & WATER

### **House Made "Tagliatelle" 130**

White Truffles, Parmesan Reggiano

### **Hand Made Kale "Creste di Rigate" Pasta 28**

Slow Braised Lamb Ragout, Tomato Confit

## COMPOSED

### **Loup De Mer 41\***

Matsutake Mushrooms, Gooseberry

Braised Young Ginger, Yuzu Kocho Sauce

### **Organic Jidori Chicken 46\***

Free-Ranged, Roasted Brussel Sprouts

Marble Potatoes, Chewy Carrots

Chicken Jus

### **Marcho Farms Veal "Wiener Schnitzel" 48\***

Crispy Served, Marinated Fingerling Potatoes

Dill Cucumber Salad, Styrian Pumpkin Seed Oil

### **U.S.D.A Prime Beef Burger 28\***

Vermont White Cheddar, Garlic Aioli

Shallot-Jalapeño Marmalade, Fries

### **Four Story Hill Farms Veal Liver 36**

Pan Roasted, Cipolini Onion, Chanterelles

Balsamic Vinegar, Whole Grain Mustard Jus

### **Jidori Chicken "Pot Pie" 36**

Slow Baked, Fall Vegetables, Flaky Puff Pastry

## NAKED ON THE WOOD GRILL

### **Alaskan King Salmon 48\***

Lemon, Olive Oil

### **28 Day Aged Prime, NY Steak 54\***

Armagnac-Peppercorn Sauce

### **Colorado Lamb Chops 49\***

Lamb Chops, Roasted Fig Jus

## ON THE SIDE

### **McGrath Farms' Petite Green Beans 13**

### **Yukon Gold Potato Purée 13**

### **Wild Field Mushrooms, Thyme 18**

### **Grilled, Brocolini, Chili Flakes, Lemon 18**

Executive Chef, Hugo Bolaños

Chef De Cuisine, Brandon Dearden

A 20% Service Charge will be added to parties of 6 or more  
(V) Vegan

\*Consuming raw or undercooked foods may increase risk of  
foodborne illness, especially if you have certain medical condtions"

*We are proud to showcase Norman Seeff's iconic images in our Bar Lounge*

Steve Jobs  
Woodside CA 1984

Joni Mitchell  
Los Angeles 1975

Deborah Harry & Blondie  
New York 1979

Tina Turner  
Los Angeles 1983

Mick Jagger  
Los Angeles 1972

Ray Charles  
Los Angeles 1985

John Belushi  
Los Angeles 1981

Cher  
Los Angeles 1977

*Limited Edition Prints of Norman Seeff's images are produced under his supervision at his studio in Burbank, California.  
These are archival pigment prints produced from the original drum-scanned negatives on an acid-free,  
100% cotton rag fine art paper. For information on Norman Seeff's Limited Prints, please contact his office at*

*studio@normanseeff.com*

*+ 1 818 953 9900*

*www.normanseeff.com*