

## IN THE BEGINNING

### Organic Carrot Ginger Soup (V) 20

Bean Sprouts, Pickled Carrots, Keffir Oil

### California Avocado Tartar (V) 24

Shallots, Chives, Pickled Mustard,  
Black Pepper Pompadum

### Mediterranean Mezze 26

Hummus, Babaganoush, Marinated Feta, Olives,  
Harissa Aioli, Zaalouk, Pita Bread

### HBA Fish Tacos 26

Grilled Alaskan Halibut , Pickled Onions,  
Cotija Cheese, Cilantro Crema, Roasted Salsa Rojo

### Big Eye Tuna Tartare 28

Avocado, Chili Aioli, Shiso,  
Black Rice Crisp

### Kampachi Sashimi 28

Pickled Green Strawberries, Red Shiso,  
Shiro Ponzu, Finger Lime, Wasabi Dust

### Royal White Sturgeon Caviar 125

Traditional Accoutrements

### Royal Osetra Caviar 265

Traditional Accoutrements

## GREENS MARKET

### Puck Garden Herb Salad 22

Fine Herbs, Blooming Flowers, Baby Greens,  
Summer Corn, Cherry Tomatoes, Petite Vinaigrette

### County Line Toy Box Melon Salad 24

Baby Arugula, Burrata, Coriander,  
Chocolate Mint, Ice Wine Vinegar

### Hearts of Romaine Caesar Salad 25

Spanish Anchovy, Goats' Cheese,  
Olive Crouton, Garlic Dressing

### French White Asparagus 28

Country Ham, Ruby Red Grapefruit,  
Hollandaise, Yuzu

## FLOUR & WATER

### Margherita Pizza 20

San Marzano Tomatoes, Basil, Buffalo Mozzarella

### Hand-Cut Bucatini Pasta Fruits de Mer 36

Maine Lobster, Dungeness Crab,  
Oven-Roasted Tomatoes, Summer Squash, Fine Herbs

### Hand-Cut Tagliatelle 65

Australian Truffles, Parmesan

## COMPOSED

### USDA Prime Beef Burger 28

Vermont White Cheddar, Garlic Aioli,  
Shallot-Jalapeño Marmalade, Fries

### Summer Vegetable Terrine (V) 34

Roasted Pepper, Eggplant, Zucchini,  
Niçoise Olive, Cashew Ricotta, Squash Blossom

### Local Black Cod 41

Pan-Seared, Sautéed Brocolini,  
Baby Bok Choy, Lotus, Chili Oil, Soy Ponzu

### Organic Jidori Chicken 46

Free-Range Morels, Wild Asparagus,  
Confit Marble Potatoes, Mustard Jus

### Alaskan King Salmon 48

Roasted Black Quinoa, Roasted Cauliflower,  
Cucumber, Kale, Persian Lemon

### Marcho Farms Veal Wiener Schnitzel 48

Crispy Marinated Fingerling Potatoes,  
Dill-Cucumber Salad, Styrian Pumpkin Seed Oil

## NAKED ON THE WOOD GRILL

### Mediterranean Loup de Mer 41

Salsa Verde

### Colorado Lamb Chops 49

Natural Jus

### 28-Day Aged Prime NY Steak 54

Armagnac-Peppercorn Sauce

### USDA Prime 'Butcher's Butter' 56

Homemade Steak Sauce

## ON THE SIDE

### Bloomsdale Spinach with Garlic and Olive Oil (V) 13

### Grilled Broccolini with Chili Flakes and Lemon (V) 16

### European White Asparagus with Brown Butter and Yuzu 18

Executive chef: Hugo Bolaños

Chef de cuisine: Brandon Dearden

A 20% service charge will be added to parties of six or more.  
\*If you suffer from any food intolerances or allergies, please inform  
a member of the restaurant team upon placing your order.

(V) indicates vegan