

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

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