

CHILLED

(V) Garden Vegetable Crudités 18
Santa Monica Farmers' Market Seasonal Harvest
Cilantro Green Goddess Dressing

Baja Gulf Prawns 36
Spicy Horseradish, Citrus Tomato Sauce

Whole Santa Barbara Uni 24*
Tomato, Red Onion, Micro Shiso

Kusshi Oysters 24/48*
British Columbia, Clean, Mildly Sweet, Slightly Meaty
Green Apple Fennel-Mignonette

Omega Blue Kanpachi Tataki Crudo 32*
Carrot Aguachile, Pickled Green Almonds, Charred Scallion
Japanese Cucumber, Avocado, Coriander

CAVIAR

1oz Caviar Served with Lemon Herb Blinis and

Toasted Brioche, Traditional Accoutrements

For The Table

Oscietre Caviar 255*
Soft and Balanced Flavors with a Hint of Cucumber

Local California, Royal White Sturgeon Caviar 195*
Medium Pearl, Slightly Nutty

Keluga Caviar 65*
Medium Pearl, Slightly Nutty and Buttery Overtone

Executive chef Hugo Bolaños
Chef de cuisine Connor McVay

A 20% service charge will be added to parties of six or more

*Consuming raw or under cooked food may increase the risk of foodborne illness, especially if you have certain medical conditions

VEGETABLES AND MORE...

(V) Coleman Farm's Garden Green Salad 22
Heirloom Lettuces, Spring Citrus, Meyer Lemon Vinaigrette
Toasted Black Olive Crostini with Local Goat Cheese

(V) Imported Italian Burrata 18
18-Year Aged Balsamic Vinegar, Grilled Country White Bread
Toasted Pepitas, Foraged Herbs

(V) Caramelized Corn Salad 24
First of the Season White Corn, Frijoles, Cherry Tomatoes
Wild Arugula, Cilantro Crema, Black Lime Vinaigrette

(V) Green Asparagus Soup 22
White Asparagus, Meyer Lemon Oil

FLOUR AND WATER

Crispy Maryland Soft Shell Crab 39*
Shaved Thai Vegetable Salad, Nampla
Mango, Coriander Vinaigrette

House-Extruded Creste Di Rigate Pasta 36*
Slow Braised Sonoma Lamb Ragout, Vine Ripe Tomato

Spring Vegetable Penne Pasta 39
Fava Bean Pesto, Wild Asparagus, Spring Peas
Sun-Dried Tomato, Garlic, Parmigiano-Reggiano

(WP,V) Oregon Mushrooms and Spring Vegetable Pizza 32
Basil Pesto, Fava Beans, Squash Blossoms, Cipollini Onions, Garlic

(WP) House-Smoked Sturgeon Pizza 36
Dill Crème Fraîche, Chives

(V) Vegetarian (VG) Vegan

🌿 Slowly Prepared on our Oak Wood Grill

(WP) Wolfgang's Classic

TO EAT...

🌿 (VG) Austrian White Asparagus 32
Sun-Dried Tomato Chimichurri, Marinated Quinoa and Spring Vegetables, Sunflower Seeds

Alaskin Halibut 49*
Pan-Roasted, Braised Baby Artichokes, Confit Fennel, Lemon Purée, Herb Gremolata

🌿 Organic Jidori Half Chicken 54
Porcini Mushrooms, Romano Beans, Natural Jus

🌿 8oz USDA Prime 'Butcher's Butter' 76*
Pommes Aligot, Sauce Armagnac

(WP) Marcho Farms Veal 'Wiener Schnitzel' 49*
Marinated Fingerling Potatoes, Marinated Cherry Tomatoes, Styrian Pumpkin Seed Oil

🌿 CAB 'Never Ever' Beef Burger 28*
Vermont White Cheddar, Garlic Aioli, Shallot-Jalapeño Marmalade, Shoestring Fries

A Little More Naked...

🌿 Copper River King Salmon 51*
Tuscan Green Olive Sauce

(V) Creamed Oregon Morel Mushrooms 28

(V) Baby Kale, Garlic, Lemon 14

(V) Yukon Gold Potato Purée 13

(V) Wild Field Mushrooms, Garlic, Thyme 18

(V) Broccolini, Garlic, Chili, Lemon 18

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

Steve Jobs
Woodside, CA 1984

Joni Mitchell
Los Angeles, CA 1985

Deborah Harry & Blondie
New York, NY 1979

Tina Turner
Los Angeles, CA 1983

Mick Jagger
Los Angeles, CA 1972

Ray Charles
Los Angeles, CA 1985

John Belushi
Los Angeles, CA 1981

Cher
Los Angeles, CA 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