

CHILLED

Whole Santa Barbara Uni *

Avocado, Ceviche Sauce, Cucumber, Scallions, Micro Shiso

Baja Gulf Prawns *

Spicy Horseradish, Citrus Tomato Sauce

Kusshi Oysters *

British Columbia, Clean, Mildly Sweet, Slightly Meaty

Green Apple Fennel-Mignonette

Omega Blue Kanpachi Sashimi

Japanese Radish Salad, Green Almonds, Citrus Ponzu

Seafood Tower

Half Dozen Kusshi Oysters, Gulf Prawns

Jonah Crab Claws, Half Maine Lobster

With Keluga Caviar * In addition 175

CAVIAR SELECTION

1oz Tin of Caviar Served with Lemon Herb Blinis

and Toasted Brioche, Traditional Accompaniments for the Table

Golden Oscietre Caviar *

Soft and Balanced Flavors with a Hint of Cucumber

Local California, Royal White Sturgeon Caviar *

Medium Pearl, Slightly Nutty

Keluga Caviar *

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 undercooked food may increase the risk of food borne illness, especially if you have certain medical conditions.

VEGETABLES AND MORE...

(V) Mediterranean Spring Salad

Feta, Baby Beets, Delta Asparagus, Artichokes

Pea Tendrils, Sumac Vinaigrette

(V) Garden Vegetable Crudités

Santa Monica Farmers' Market Seasonal Harvest

Cilantro Green Goddess Dressing

(V) Coleman Farm's Garden Green Salad

Heirloom Lettuces, Spring Citrus, Meyer Lemon Vinaigrette

Toasted Black Olive Crostini with Local Goat Cheese

(V) Imported Italian Burrata

18-Year Aged Balsamic Vinegar, Grilled Country White Bread

Toasted Pepitas, Foraged Herbs

HBA Maine Lobster Bisque *

Confit Fennel, Maine Lobster, Micro Basil

Cinco Jotas Jamón Ibérico

Quince Purée, Toasted Crostini

FLOUR AND WATER

Maryland Crab Cakes *

Basil Pesto Aioli, Tomato Relish, Micro Basil

House-Extruded Kale Creste Di Rigate

Slow Braised Sonoma Lamb Ragout, Vine Ripe Tomatoes

Garlic, Chili Flakes, Parsley

House-Extruded Saffron Campanelle Pasta *

Gulf Prawns, Sun-Dried Tomatoes, Basil, Chili, Garlic

(V) Acquerello Risotto with Spring Vegetables

Parmigiano-Reggiano, Crispy Artichokes, Provençal Olive Oil

(WP, V) Oregon Mushroom and Spring Vegetable Pizza

Basil Pesto, Pea Tendrils, Cipollini Onions, Garlic

SPRING

(VG) Austrian White Asparagus

Sun-Dried Tomato Chimichurri, Marinated Quinoa and Spring Vegetables, Sunflower Seeds

🌿 8oz, Prime 'Butcher's Butter' Steak *

Potatoes Aligot, Sauce Armagnac, Sarawak Black Pepper

Alaskan Halibut *

Pan-Roasted, Braised Baby Artichokes, Confit Fennel, Lemon Purée, Herb Gremolata

(WP) Marcho Farms Veal 'Wiener Schnitzel' *

Marinated Fingerling Potatoes, Marinated Beets, Styrian Pumpkin Seed Oil

Organic Jidori Half Chicken *

Pan-Roasted Pencil Asparagus, Oregon Morel Mushrooms, Yukon Gold Potato Purée, Natural Jus

🌿 14oz, Marcho Farms Veal Chop *

Veal Jus, Pickled Mustard Seed, Toasted Red Walnuts

🌿 Sonoma Lamb Chops *

Oregon Morel Mushrooms, Fava Beans, Snap Peas, Green Garlic Purée

Marcona Almond Snow, Natural Lamb Jus

A LITTLE MORE NAKED...

🌿 European Dover Sole *

Charred Grapes, Sauce Veronique

Baked Maine Diver Scallops *

Saffron Coconut Curry Sauce

(V) Wild Field Mushrooms, Garlic, Thyme

(V) Sautéed Green Beans, Garlic, Chili Flakes

(V) Vegetarian (VG) Vegan (WP) Wolfgang's Classic

🌿 Slow-cooked on our oakwood grill

🌿 32oz, Prime Porterhouse *

Bearnaise, Bordelaise Sauce

🌿 Ora King Salmon *

Tuscan Green Olive Sauce, Lemon

(V) Yukon Gold Potato Purée

(V) Spring Greens, Garlic, Lemon