

## FIRST

<b>Gulf Shrimp</b>	8
<i>in pepper and tomato broth with pickled ramps, tapenade crostini</i>	
<b>Veal Cheek Ravioli</b>	9
<i>with wild mushrooms and cream</i>	
<b>Gnocchi</b>	8
<i>primavera, with Parmesan and truffle oil</i>	
<b>Veal Sweetbreads</b>	8
<i>grilled cipollini onions, sunchokes, mushroom- sage jus</i>	
<b>Yellowfin Tuna</b>	9
<i>crusted with green peppercorns, with baby greens, prosciutto, cornichons, Nicoise olives, and white balsamic vinaigrette</i>	
<b>Foie Gras</b>	16
<i>seared, with apple, pear, and pea shoots on bruschetta</i>	
<b>Mussels</b>	7.5
<i>steamed with white wine, coconut, curry, and root vegetable chips</i>	
<b>Duck Confit</b>	8
<i>baby beets, greens, pea shoots, sherry vinaigrette</i>	

## SOUP and SALAD

<b>Seafood Gazpacho</b>	8
<i>lobster, shrimp, calamari</i>	
<b>Sunchoke and Cauliflower Soup</b>	9
<i>shaved black truffle ,Parmesan crisp</i>	
<b>Baby Octopus Salad</b>	7.5
<i>grilled, with wild arugula, sunflower shoots, radishes, shaved fennel, citrus vinaigrette</i>	
<b>Baby Greens</b>	6.5
<i>lotus root chips, Persian cucumbers, shiitake mushrooms, red wine vinaigrette</i>	
<b>Hawaiian Hearts of Palm</b>	8
<i>Fava beans, pea tendrils, Comté cheese, pea vinaigrette</i>	

## MAIN

<b>Lamb T-Bone</b>	26
<i>black pepper rubbed, with lentils du puy, wild mushrooms, fava beans, rosemary soffrito</i>	
<b>Hawaiian Marlin “Hebi”</b>	25
<i>grilled, with avocado, heirloom cherry tomatoes, grilled cipollini onions, kaffir lime vinaigrette</i>	
<b>NY Strip Steak</b>	25
<i>grilled, with parmesan French fries ,foie gras–marrow butter</i>	
<b>Scallops</b>	26
<i>seared, with braised Vietnamese greens and grapefruit butter</i>	
<b>Duck Breast</b>	23
<i>with Napa cabbage, Spanish chorizo, picholine olive jus, honey</i>	
<b>Alaskan Halibut</b>	26
<i>sautéed, with tatsoi raab, grilled ramps, yellowfoot chanterelle mushrooms, ver jus butter</i>	
<b>Beef Short Ribs</b>	23
<i>braised, with potato gnocchi, fennel, natural jus</i>	
<b>Skate Wing</b>	24
<i>Sautéed, with baby bok choy, Indian eggplant, lemon brown butter</i>	