

[for the table]

GUACAMOLE [G,V]

Fresh Tortilla Chips, Lime Crème,
Cilantro Pickled Chilies
15

FOUR CHEESE ARANCINI [V]

Black Truffle Aioli
14

CAESAR SALAD

Romaine Hearts, Boquerones
Focaccia Croutons
Parmigiano Reggiano
14

MISO SOUP [G]

French Press Dashi
House Made Miso, Wakame
Kabocha Squash, Wild Mushrooms
Golden Shallots
14

RICE CRUSTED SCALLOPS [G]

Red Curry, Heirloom Cauliflower Lime
App 27 / Entrée 45

BLISTERED BRUSSELS SPROUTS

Delicata Squash, House made Kimchi
Crispy Shallots
16

[starters]

OYSTERS d'ORO

Broiled Marin Oysters
Nduja, Hazelnut & Parmesan Crust
Arugula, Pepperoncini
5/each

AHI TUNA CARPACCIO

Prickly Pear, Ginger & Soy Vinaigrette
Avocado, Asian Pear, Crispy Wontons
19

LOCAL CHEESE & CHARCUTERIE

Dried Fruits, Toasted Nuts
Marinated Olives
29

FRESH BURRATA [V]

Pear-Quince Mostarda
Grilled Bread
18

ROASTED BUTTERNUT, CARROT & SWEET POTATO SOUP [V, G]

Lemongrass, Ginger, Red Curry
Toasted Peanuts, Thai Herbs
15

LUCY'S GARDEN GREENS [V]

Daily Harvest of Lettuces & Herbs
Seascape Cheddar
Black Seed Grissini, Buttermilk Ranch
14

ROASTED BABY BEETS [V, G]

K&J Apples, Arugula, Local Chèvre, Crispy
Almonds, Sherry Vinaigrette
16

[mains]

BUCKWHEAT PAPPARDELLE

Rabbit Sausage Ragout
Fall Squash, Toasted Pinenuts, Sage,
Calabrian Chili
29

ROASTED KING SALMON [G]

Lucy's Garden Pomegranate
Caramelized Savoy Cabbage
Parsnip Puree, Grainy Mustard
42

LEMON & ROSEMARY ROASTED CHICKEN [G]

Hen of The Woods, Arugula
Little Farm Potatoes, Pancetta
30

LINGUINE 'CACIO E PEPE' [V]

Pecorino Pepato, Cracked Pepper
Baby Kale
26

SNAKE RIVER FARMS KUROBUTA PORK CHOP

Lucy's Garden Sunchoke,
Cippolini & Apple Hash,
Pickled Mustard Seeds
Cider Balsamic Glaze
38

HERB MARINATED LAMB CHOPS [G]

Broccoli di Cicco, Chimichurri
Braised Shank-Stuffed Piquillo Peppers
57

HONEYNUT SQUASH & LOBSTER RISOTTO [G]

Bacon Jam, Parmigiano Reggiano
App 27 / Entrée 54

SEARED 10oz PRIME NY STRIP STEAK [G]

Slow Roasted Tomato
Marrow-Roasted 'La Ratte' Potatoes
Balsamic Beef Jus, 'Sauce Verte'
58

SAUTEED PETRALE SOLE [G]

Wild Gulf Shrimp, Rock Crab
'Mayacamás' Spiced Beurre Blanc
Artichoke, Capers, Preserved Lemon
38

[sides]

FORAGED MUSHROOM FRICASSEE [G,V]

10

HERB FRIES [V]

7

SAUTÉED BRUSSELS SPROUTS [G,V]

8

TRUFFLE FRIES [V]

12

BROCCOLI DI CICCIO [G,V]

8

SAUTÉED SPINACH [G,V]

8

HEIRLOOM CAULIFLOWER [G,V]

8

We use sustainable, organic and biodynamic products whenever possible.

Our Chefs are delighted to create any seasonally inspired dishes for your pleasure

(California State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food-borne illnesses)

A service charge of 20% will be added to all parties of 6 or more.

[V] – Vegetarian [G] Gluten-free
Executive Chef – Jim Leiken