

[for the table]

GUACAMOLE [G,V]

Fresh Tortilla Chips, Lime Crème, Cilantro
Pickled Chilies
15

BLISTERED SHISHITO PEPPERS [V]

Lemon Aioli, Sea Salt
15

LOCAL CHEESE & CHARCUTERIE

Grilled Bread, Dried Fruits
Toasted Nuts, Marinated Olives
24

FRESH BURRATA [V]

Local Stonefruit Mostarda
Grilled Bread
18

[starters]

ROASTED LUCY'S GARDEN FIGS [G]

Pecorino, Crispy Prosciutto, Arugula
Pistachio Vinaigrette
21

HEIRLOOM TOMATOES [V,G]

Fennel, Nicoise Olives, Feta
Red Wine Vinaigrette
15

GAZPACHO ANDALUZ [V,G]

Avocado, Ligurian Olive Oil, Basil
14

AHI TUNA POKE

Wakame, Avocado, Watermelon Radish
Wasabi Peas, Crispy Wontons
18

CAESAR SALAD

Romaine Hearts, Boquerones
Focaccia Croutons
Parmigiano Reggiano
14

CLASSIC SHRIMP COCKTAIL [G]

American & French Cocktail Sauces
Fresh Lemon
24

[mains]

OCTOPUS & SHRIMP 'FRA DIAVOLO'

Manila Clams, Garganelli Pasta
Capers, Artichoke Hearts, Olives
Spicy Tomato Sauce
34

LINGUINE PASTA [V]

Basil Pesto, Borlotti Beans
Garden Cherry Tomatoes
Pancetta Crumble
25

SEARED SWORDFISH TACOS [G]

Susana's Tortillas, Citrus Salsa, Black Beans
18 app / 26 entrée

SEARED HALIBUT "FLOYD CARDOZ" [G]

Watermelon Curry, Crispy Rice Flakes
Wilted Watercress, Lime
36

CAST IRON CHICKEN [G]

Chanterelles, Sweet Corn, Green Chard
Marble Potatoes, Mustard Jus
30

'STEAK FRITES'

Prime 10oz NY Strip, Herb Fries
Mixed Garden Greens
L-1 Steak Sauce
45

[sides]

FORAGED MUSHROOM FRICASSEE [G,V]

10

ROASTED MARBLE POTATOES [G,V]

8

SAUTÉED SWEET CORN [G,V]

8

HERB FRIES [V]

7

TRUFFLE FRIES [V]

12

PETITE MIXED GREENS [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

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