



amuse bouche

WILD MUSHROOM & BLACK TRUFFLE BISQUE

sonoma duck confit, brioche croutons, tarragon

starters

(Choice of)

DIVER SCALLOP TIRADITO

finger lime, citrus, passionfruit, red chillies, canchas

MARIN OYSTERS ON THE HALF SHELF

champagne mignonette, fresh lemon, ginger-soy cocktail sauce

entrées

(Choice of)

LOBSTER AND SWISS CHARD RAVIOLI WITH BLACK TRUFFLE MORNAY

RED WINE BRAISED BEEF SHORTRIB

gratin dauphinoise & roasted garden carrots

desserts

(Choice of)

CHOCOLATE-PASSIONFRUIT BOMBE

PINEAPPLE BAKED ALASKA WITH FLAMBEE RUM

\$175 per person

With Bubble Greet

We use sustainable, organic and biodynamic products whenever possible.

(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.

[V] – VEGETARIAN

[G] – GLUTEN FREE

Executive Chef – Jim Leiken