

DINNER
menu

[for the table]

ROASTED BEET & CHEVRE TOAST
acme rye, house cured gravalax,
pickled ramps, herbed goat
cheese
[14]

BLISTERED SHIHSITO PEPPERS
kimcho, gochujang aioli,
sesame, lime
[15]

*OYSTERS ON THE HALFSHELL, G
champagne mignonette,
lemon
[1/2 dozen 24, Dozen, 45]

FRESH BURRATA, V
pear & fig mostarda,
grilled bread

[sides]

FORAGED MUSHROOM
FRICASSEE, G V
[10]

HEIRLOOM CAULIFLOWER, G V
[8]

BROCCOLI DI CICCIO, G V
toasted pine nuts,
preserved lemon
[8]

POLENTA FRIES, V
fennel, aleppo chili & orange
[8]

ROASTED BRUSSELS SPROUTS
house made pancetta
[8]

[starters]

*OCTOPUS 'A LA PLANCHA', G
blood orange, confit potatoes,
crispy chorizo, aioli 'nero'
[19]

CAESAR SALAD
romaine hearts, boquerones,
focaccia croutons,
parmigiano reggiano
[14]

*LUCY FALL SALAD, G
mixed chicories, k&j pears,
toasted almonds,
smoked duck breast,
banyuls vinaigrette
[15]

*SEARED AHI TUNA
fuyu persimmon, crispy nori,
wasabi-avocado purée,
garden yuzu-soy reduction
[17]

FALL SQUASH SOUP, G V
pomegranate, apples,
vella dry jack, crispy kale
[14]

*SAUTEED SWEETBREADS &
CHICKEN OYSTERS, G
chinese broccoli, lotus root,
chili-garlic sauce
[18]

[mains]

*BRAISED PORK SHANK 'PIBIL', G
winter citrus, arroz verde, queso
cotija, black beans, house-made
tortillas
[34]

*COQ AU VIN
roasted local chicken, red wine,
champignons, marble potatoes,
& hobbs' bacon
[30]

*SEARED SEA SCALLOPS, G
heirloom cauliflower, crispy rice,
house-made green curry & lime
[35]

GNOCCHI, V
italian tartufata, kale pesto,
[15 / 28]

*BRANZINO 'A LA PLANCHA'
broccoli di cicco, red onion
'agrodolce', calabrian salsa
verde, crispy polenta
[36]

HOUSE-MADE ORECCHIETTE
fall vegetable "bolognese,"
roasted squash purée,
baby kale, pecorino toscano
[26]

*PRIME NY STRIP STEAK
sautéed chanterelles,
potato croquettes 'au gratin,'
bloomsdale spinach,
L-1 steak sauce
[48]

EXECUTIVE CHEF
[Jim Leiken]

[V] = Vegetarian or can be made vegetarian
[G] = Gluten Free

*We use sustainable, organic and biodynamic products whenever possible.
A service charge of 20% will be added to all parties of 6 or more.*

**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.*