



DINNER

Seafood Tower oyster, clams, shrimp, lobster, mignonette
CISCO FOR ONE - 35 / SCONSET FOR TWO - 70
MADAKET FOR FOUR - 95 / POCOMO FOR SIX - 140

Petite Salad baby carrot, fresh strawberries, spiced cashews	15
Beet Garden goat cheese mousse, almond granola, meyer lemon vinaigrette	16
1/2 dozen Oysters lemon mignonette	18
Salmon Crudo blood orange crème fraîche, scallion oil, pickled red onions	18
Yellowfin Tuna Tartare heirloom tomatoes, watermelon, avocado ice cream	20
Seafood Pasta lobster, mussels, clams, shrimp, shellfish sauce, fresh herbs	24
Fusilli Pasta veal ragout, parmesan and gremolata	21
Caramelized Scallops pork belly, asparagus, peas, Peruvian potatoes and citrus sauce	39
King Salmon leek sauce, heirloom tomato chutney, local mushrooms	38
Local Halibut snow peas, cucumber and yellow wine sauce	38
Free Range Roasted Chicken fregula, shishito peppers, green olives, confit tomato	35
Roasted Duck Breast bourbon sweet potato purée, seared brussels sprouts, roasted sunchokes	36
7x Ranch Beef grilled romano beans, charred onions, smoked fingerling potatoes	49

Please no substitutions or changes

CONSUMER ADVISORY
CONSUMING RAW OR UNDERCOOKED FOODS E.G. EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH
INCREASES YOUR CHANCES OF EXPERIENCING A FOODBORNE ILLNESS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.