

Appetizers

Available in addition to the Three Course Dinner

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Point Reyes Miyagi \$3.50

Tomales Bay, CA

Medium, Briny, Buttery, Crisp Clean Finish

Beau Soleil \$4.25

Mira Michi Bay, New Brunswick

Full, Firm, Salty & Sweet, Hints of Hazelnut

Peale Passage \$3.50

Peale Passage, WA

Mild Saltiness, Full Sweetness, Fruity Finish

Cooked Oysters

Maître D': Parsley, Garlic, Onions, Butter (4 Ea.) 16

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 17

BBQ: Garlic-Barbecue Sauce (4 Ea.) 16

Crispy Calamari 18

Jalapeno Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Steamed Mussels 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

Steamed Clams 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

Ahi Tuna Poke 23

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber

Jalapeno, Wonton Crisps, Wasabi Tobiko

Crab Cakes 26

Baby Mixed Greens, Scallion Vinaigrette, Arbol Aioli

Spicy Sautéed Prawns 21

Jalapeno & Calabrian Chiles, Garlic, White Wine, Butter

Spanish Octopus 22

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

Peppered Burrata 16

Green Olive Tapenade, Crostini

Steak Tartare 21

Shallots, Capers, Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

Truffle Mac & Cheese 16

Grana Padano, Gouda, Manchego, Cheddar, Breadcrumbs

Duck Liver Pâté with Pistachio 16

Strawberry-Pepper Compote, Crostini

Pork Belly 19

Bánh Mi Veg, Vietnamese Fish Sauce Glaze, Sambal Aioli, Peanuts

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Prawn 20

Bay Shrimp 15

Snacks

Warm Marinated Olives 7

Candied Pecans 7

Charcuterie & Cheese Board 32

- **Shaft's Bleu**, Gold-Mine Aged, Cow Placer County, CA
- **Iberico Gran Reserva**, Sheep, Cow & Goat, Spain
- **Castel Regio, Taleggio**, Cow, DOP, Italy
- **Fiorucci, Prosciutto**, 13 Month, Parma, Italy
- **Molinari, Spicy Coppa**, San Francisco, CA
- **Doña Juana, Chorizo Soria**, Harbor City, CA

20% Gratuity applied to parties of eight or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Corkage fee \$20 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).

Happy Thanksgiving

Select One Item from each Course Below

Soups and Salads

Butternut Squash Bisque

Crème Fraiche, Sage Brown Butter, Puff Pastry Croutons

French Onion Soup

Crouton, Gruyere Gratin

Little Gem Caesar

Grana Padano, Boqueróns, Crostini

Butter Lettuce Salad

Dried Figs, Candied Pistachios, Pickled Onions, Shaft's Bleu, Basil Vinaigrette

Asparagus Salad

Panko Fried Egg, Frisee, Parmesan Tuile, Saffron Aioli & Micro Greens

Entrée

Dijon & Herb Roasted Angus New York Strip Loin \$60

Mashed Potatoes, Green Beans, Turkey Gravy, Au Jus, Horseradish Crème Fraiche

Diestel Ranch Turkey \$52

Mushroom & Sausage Sourdough Stuffing, Green Beans,
Mashed Potatoes, Red Wine Cranberry Compote, Natural Jus Gravy

Gulf Prawn & Scallop Tagliatelle \$52

Housemade Pasta, Mushrooms, English Peas, Baby Heirloom Tomatoes, Lemon Crème

Salt & Stone Seafood Stew \$58

Gulf Prawns, Fin Fish, Clams, Mussels, Scallop, Calamari, Yukon Gold Potatoes, Roasted Tomato Broth, Garlic Toast

Crispy Skin Salmon \$52

Mixed Mushroom Risotto, Truffle Cream Sauce, Salsa Verde

Butternut Squash Risotto \$45 (Gluten Free, Vegan Option Available)

Pepitas, Parmesan & Sage Brown Butter

Dessert

Pumpkin Cheesecake

Brown Sugar Crust, Spiced Crème Chantilly, Verjus Gastrique, Pepita Bark

Butterscotch Bread Pudding

Whisky Crème Anglaise

Fruit Crisp

Vanilla Bean Ice Cream

Flourless Chocolate Ganache Torte

Fried Pecans, Butterscotch, Wine Salt

Blackberry Cabernet Sorbet

Cookies and Cream Gelato

Sides

Green Beans

Sliced Almonds & Crispy Shallots

6

Red Wine Cranberry Compote

5

Yukon Gold Mashers

6

Mushroom - Sausage Sourdough Stuffing

6

Crispy Brussels Sprouts

Dijon, Grana Padano

14

Truffle Pommes Frites

Garlic, Grana Padano, White Truffle Oil

Truffle Salt, Parsley, Truffle Aioli

14