

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

Hood Canal \$3.50

North Dabob Bay, WA
Medium, Crunchy, Light Brine, Melon Finish

Cooked Oysters

Maître D': Parsley, Garlic, Onions, Butter (4 Ea.) 17

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

BBQ: Garlic-Barbecue Sauce (4 Ea.) 17

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 24

Spicy Ginger Ponzu, Avocado, Scallions
Cucumber, Jalapeño, Wonton Crisps

Crab Cakes 25

Baby Mixed Greens, Scallion Vinaigrette, Arbol Aioli

Spicy Sautéed Prawns 21

Jalapeno & Calabrian Chiles, Garlic, White Wine, Butter

Spanish Octopus 25

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

Burrata & Tapenade 16

Castelvetro Olive Tapenade, Black Pepper, Chive Oil, Crostini

Steak Tartare 24

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 9

Candied Pecans 8

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, Boquerones, Crostini

Butter Lettuce Salad

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

Kale Salad

Bacon Lardons, Sweet Potato Chips, Dried Cranberries
Parmesan Crisp, Bacon Balsamic Vinaigrette

Entrée

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

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

Diestel Ranch Turkey \$52

Mushroom & Sausage Sourdough Stuffing, Green Beans,
Mashed Potatoes, Red Wine Cranberry Compote, Turkey 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

Rainbow Chard & Parmesan Risotto Cake, Roasted Root Vegetables, Dijon-Maple Glaze, Crispy Carrots

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

Toasted Pepita Seeds, Sage Brown Butter, Grana Padano

Dessert

Pumpkin Cheesecake

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

Butterscotch Bread Pudding

Whisky Crème Anglaise

Apple Cranberry 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

15

Truffle Pommes Frites

Garlic, Grana Padano, White Truffle Oil

Truffle Salt, Parsley, Truffle Aioli

14