

Chef De Cuisine
Robert Rando



Executive Sous Chef
Bryan Olaes

est. 1975

RESTAURANT WEEK

Please select one item from each course

Classic Caesar Salad

Romaine Crunch, Spanish Anchovies, House Croutons

Tuna Tartare

Tomato Gazpacho, Watermelon, Nasturtium

Cucumber and Melon Salad

Whipped Chevre, Candied Pecan, Jamon Iberico

Oysters (6)

Watermelon & Ginger Beer Mignonette, Pineapple Mignonette



Lobster Risotto

Lobster, Lemon, Pickled Peppers, Herbs

Jidori Chicken

Maitake Mushrooms, Cauliflower, Truffle Madeira Au Jus

Wagyu Denver

Truffle Bechamel, Potato Pave

Grilled Hen of the Woods Mushroom

Forbidden Rice, Cippolini Onion Confit, Broccolini, Sweet Corn Pudding



Stone Fruit Cobbler

Vanilla Ice Cream, Chantilly Cream

Champagne Sorbet

Meringue, Berries

Restaurant week three course menu priced at \$99.00 per person.

Subject to local sales tax, 20% service charge and 4% wellness fee.

*WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.*