Oysters On the Half Shell
$24 each ½ dozen
served with sparkling rose mignonette on crushed ice

Irish Point (c. virginica) P.E.I.
Kumamoto (c. sikamea) Humboldt
Pacific Gold (c. gigas) Morro Bay
Standish Shore (c. virginica) Massachusetts
Tomales Bay (c. gigas) Marin

Iced Shellfish Platter
½ lobster, jumbo shrimp, dungeness crab, clam & cocktail sauce
49

Caviar
½ ounce each
sourdough blinis, sour cream, sieved eggs & chives

Farallon’s White Sturgeon
Idaho, 7 years
medium, obsidian, delicate, earthy
80

Golden Imperial Osetra
Israel, 8-16 years
large, golden, buttery, nutty
140

Krug for Two
Krug Grande Cuvée
375ml 160

Frozen Vodka
Beluga Noble Russian
generous pour 15

Mixed Greens from Coke Farms
sonoma goat cheese, pepitas, pink lady apples & maple 8 vinegar
15

Fruits de Mer
tiger shrimp, smoked mussel, dungeness crab, clam, sesame seaweed & avocado
25

Gold Smoked Australian Hiramassa
baby beets, blood orange, hazelnuts & horseradish cream
16

Nantucket Bay Scallop Crudo
coconut, chia seeds, avocado, serrano pepper, finger limes & basil
19

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California law advises patrons that “consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.”

5% surcharge added for San Francisco Employer Mandates
Cayucos Abalone Chowder
smoked yukon gold potatoes, oyster crackers & chili oil

Hand Cut Pappardelle
hickory roasted wild mushrooms, slow cooked egg & grana padano

Braised Veal Sweetbreads
polenta cake, purple cabbage & madeira jus

Burgundian Escargot & Bone Marrow
hand rolled gnocchi, fava beans, greens & pickled red fresno peppers

Fumet Poached Turbot, Mediterranean
Tarragon Nage
baby carrots, endives, radish & pearl onions

Pan Roasted Arctic Char, Washington
Golden Osetra Caviar
yukon gold mashed potatoes, baby spinach & champagne fondue

Tombo Tuna Grilled Rare, Australia
Charred Spanish Octopus
brussels sprout kimchi, jade rice & squid ink miso

Oven Roasted Petrale Sole, Oregon
House Cured Lomo
beluga lentils, green garlic & meyer lemon gremolata

Pan Roasted Pork Tenderloin, Central Valley
Bacon Wrapped Apples
pt. reyes blue cheese, lollipop kale, parsnips & southern fried onion rings

Grilled Filet of Beef, Painted Hills, Oregon
Locally Foraged Mushrooms
asparagus, fondant marble potatoes, soft boiled egg & bearnaise