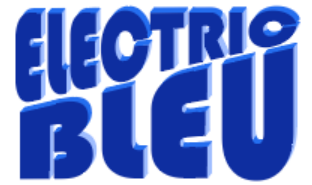


baguette, fleur de sel butter	9
pâté en croûte	19
oysters, condiments*	½dz 17 / 1dz 33
olive oil poached mount lassen trout, sorrel, buttermilk	19
spring pea soup, bacon gruyère caramelized onion wafer	16
XL dutch white asparagus, leek puree, lemon	26
sauteed squid and asparagus, soy butter, bottarga	24
salad of honeycrisp apple, badger flame beets, endive, cider vinaigrette	17
hokkaido scallop crudo, meyer lemon, radish	24
california tilefish, sudachi, early spring lettuces	38
steak au poivre, green peppercorn cognac sauce	41
pork jowl, rhubarb, rapini, cracklings	44
lamb loin, spring peas, fennel, lemon, mint	47
signature roasted chicken	43
côte de boeuf, pommes grenailles, bernaïse sauce (serves 2 to 4 people)	220
local salad leaves, herbs	9
charred snap peas, crispy peas, pea tendrils, horseradish aioli	12
grilled cauliflower, yogurt, dill, parsley, capers	14
electric fries, chicken salt	12
fromage du primeur - shabby shoe	22
tarte tatin, parmesan ice cream	16
chocolate mousse, toasted almond, cocoa nibs	15
roll cake by the inch™, harry's berries strawberries	2 inches 18
	each additional inch 4

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions supporting our team: a 4% surcharge helps provide benefits for our employees. thank you for your understanding. this is not a tip.

LET US COOK FOR YOU



1st course

olive oil poached mount lassen trout, focaccia, bottarga, herb salad  
lionel osmin & cie, cami salié, jurançon sec, south west france, 2021

2nd course

prawn crudo, charred tangerine salsa, pickled fresno, cilantro, buttermilk emulsion  
maciat poncet, mâcon charnay, burgundy, 2023

3rd course

chicken and morel mille feuille  
domaine divio, chardonnay, willamette valley, oregon, 2021

4th course

duck breast, dates, saffron, green olives, arugula  
beaumes-de-venises saint martin, organic & biodynamic, grenache, south rhône valley 2019

dessert

sake poached pear, pear sorbet, pear sprinkles  
shichida junmai ginjo, saga

five course tasting menu 79 pp  
suggested wine pairing 69 pp