# **Appetizers**

### Soup 14

Chef's Daily

### Oysters 30 | 56

Half Dozen | Full Dozen

#### Yellowfin Tuna 32

Spring Radish | Crispy Shitake Mushrooms | Wasabi Aioli

### Crispy Calamari 29

Slow Braised Tomato | Capers | Chilies

## Baby Kale Caesar 18

Caesar Vinaigrette | Bacon Lardons | Brioche Croutons

#### **Seasonal Mixed Greens 18**

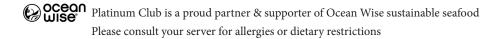
Asparagus | Edamame | Shaved Chevre | Quinoa Crisp

### Charcuterie Board for 2 46

**Daily Selections** 

#### Slow Braised Short Rib 29

Sweet Pea Purée | Salsify | King Oyster Mushrooms



## Entrées

#### Australian Lamb Rack 66

Wheat Berries | Romanesco | Heirloom Cherry Tomato

#### Pan Seared Steelhead Trout 44

Leek & Fennel | Sorghum | Nduja | Saffron Aioli

### Daily Fish mp

Chef's Inspiration

### Cut of the Day mp

Chef's Selection

## Ribeye 72

Seasonal Garnish

## Foraged Mushroom Pasta 42 🚄

Cabernet Fettuccini | Herbed Ricotta

## Bespoke Chicken Supreme 42

Truffled Parsnip | Broccolini | Seared Pearl Onion

## The Platinum Burger 36

Double Smoked Bacon | Caramelized Onion Chutney | Aged Provolone