

To Share

EAST COAST OYSTERS

CRUDITÉS

RIBBONS OF FOIE GRAS

SPOT PRAWN

RAW SELECTIONS

Caviar Service

50/125g

trout roe

sea urchin

baeri royal

ossetra gold

THE POOL

Toast

YELLOWFIN TUNA
harissa & olive

STRACCIATELLA
shiso & pickled tomatillo

SPANISH ANCHOVY
muscat raisins & salsa verde

PORTUGUESE SARDINE
bone marrow & maple

SANTA BARBARA SEA URCHIN
apple & spicy mustard

Appetizers

CHILLED GAZPACHO SALAD

lemon cucumbers, tristar strawberries, seabans

RED BEET MILLE FEUILLE

yogurt, cherry, sicilian pistachio

TUNA CARPACCIO

artichoke relish

CURED KING SALMON

dressed potatoes

SEARED LOBSTER TAIL

yuzu vinaigrette

SHEEP'S MILK RICOTTA GNUDI

chamomile or caviar 25/

DUNGENESS CRAB RICE

olio verde, fresh bay laurel

OCTOPUS A LA PLANCHA

ají dulce, onion blossoms

Entree

HAWAIIAN WALU fennel sauce

MONTAUK STRIPED BASS banana pepper & mole spices

SCOTTISH SALMON smoked sungold mignonette

LOBSTER FLORIDIAN coconut & orange vinaigrette

DOVER SOLE ocean emulsion or meyer meunière

PORTUGUESE TURBOT herb vinaigrette

NEW YORK STRIP STEAK

BLACK PEPPER DUCK

Whole fish market availability

Surf and turf
for two

Maine scallop,
RACK OF LAMB, CUMIN

Anchoy Butter,
CÔTE DE BŒUF