

Our menu offerings, crafted by Executive Chef Franck Desplechin, represent the freshest and finest foods available from the San Francisco Bay area and Northern California

## **OYSTER BAR**

KUMAMOTO – CALIFORNIA\* 4 Sweet & Fruity

 $REACH\ ISLAND-WASHINGTON^*\ 3.5$  Firm & Briny

BEAU SOLEIL – NEW BRUNSWICK\* 3.5 Refined & Light

FANNY BAY – BRITISH COLUMBIA\* 3.5 Smooth & Briny

### **APPETIZERS**

POACHED EGG 16 Lemon Crust, Green Asparagus Hollandaise Sauce

CRAWFISH & LEEK RAVIOLO 18
Spring Peas, Forest Mushrooms
Chili Oil

CHILLED DUNGENESS CRAB 20 Celery Root, Granny Smith Apple Hazelnut, Orange

## **SOUP AND SALADS**

POBLANO PEPPER VELOUTÉ 13
Tempura Cipollini Onions
Smoked Salmon, Chives

FRISÉE SALAD 14 Baby Beets, Meyer Lemon Blood Orange, Hazelnuts

LITTLE GEM SALAD 15
Buttermilk Fried Sardines
Citrus Herb Emulsion

# **ENTRÉES**

All of our meat & fish can be simply grilled

CRISPY SKIN SALMON 38\*
Celery Root, Green Garlic
Grapefruit Gastrique

THE GRILL'S BOUILLABAISSE 44\*
John Dory, Scallop, Mussels, Squid
Saffron Potatoes, Rock Fish Soup

HUDSON VALLEY DUCK LEG CONFIT 43\*
Brown Butter Parsnip, Apple
Brussel Sprouts

KOBE STYLE RIBEYE 45\* Savoy Cabbage, Chestnut Forest Mushrooms, Truffle Jus

CERTIFIED ANGUS BURGER 24\*
Caramelized Onions, Artichoke Aioli
Swiss Cheese, Hand Cut Fries

## FROM THE GRILL

HALF CHICKEN 32\* Shelton's Farms, Pomona, CA

140z VEAL CHOP 38\* Macho Farms, Souderton, PA

12oz KUROBUTA PORK CHOP 34\* Snake River Farms, Boise, ID

80z AMERICAN KOBE FILET MIGNON 41\* Snake River Farms, Boise, ID

> 100z PRIME NEW YORK 39\* Greater Nebraska

AUSTRALIAN RACK OF LAMB\*
Whole 54 | Half 41

CERTIFIED JAPANESE WAGYU BEEF A5 Miyazaki Farms, Japan 19 per oz

#### SIDES

Grilled Asparagus 7

Hand Cut Kennebec Fries 6

Wild Mushroom Fricassee 7

Garlic Mashed Potatoes 6

Fried Shishito Peppers 7

Onion Rings 7