

APPETIZERS



ROASTED LOCAL BEETS

black truffle condiment, walnut milk, watercress (D.N)

34

WARM CHAWANMUSHI

N25 osciètra caviar, tempura nori, smoked soy (D.G)

34

WILD SEA BASS CRUDO

compressed grapes, crystal lettuce, Meyer lemon (R)

36

ENTRÉES

ROASTED JON DORY

brown butter salsify, black trumpet mushrooms, parsley emulsion (D.A)

46

SLOW-COOKED KING SALMON

pink grapefruit, charred asparagus, vermouth essence (D.A)

44

WHOLE ROASTED SQUAB

bitter chocolate, Thai long pepper, Dauphinoise potatoes (D.A.AM)

56

SRF DRY AGED RIB EYE (FOR TWO)

truffled bone marrow condiment, roasted winter vegetables, galette potatoes (D.A.AM)

142

BUTTERNUT SQUASH TORTELLINI

maple brown butter emulsion, crispy Swiss chard, Meyer lemon condiment (D.G.AM)

38

DESSERT

FLOATING ISLAND

yuzu curd, citrus (D)

20

VACHERIN

pistachio gelato, whipped vanilla ganache, red berry consommé (D.N)

20

TABLESIDE CHOCOLATE MOUSSE

assorted toppings (D)

28



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks.

(D) dairy - (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (AM) allium - (P) pork