



CHEESE & CHARCUTERIE

Cheese & Charcuterie Board 3/5 26/38

Choice of cheeses and/or cold cuts from the bar

Burrata Cheese 18

Basil pesto oil

Chicken Liver Mousse 16

Duck gelée, sourdough

Pork Rilette 18

House pickles, baguette

RAW BAR

Seafood Platter 57

Selection of oysters, shrimp, crudos

Royal Seafood Tower 132

Selection of oysters, shrimp, crudos, lobster, king crab

Crudo 24

Chef's preparation of the day

Salmon Tartare 26

Smoked a la minute

Spanish Sardine 16

Covered in olive oil

Escabeche Mussel 16

Canned

Tiger Shrimp Cocktail 29

Cocktail sauce

Lobster 37

Half lobster, mayonnaise

Caviar 100/142

30g or 50g Golden Kaluga, traditional accompaniments

King Crab Legs 60

Black garlic aioli

OYSTERS (HALF DOZEN)

MIGNONETTE, COCKTAIL SAUCE, LEMON

East Coast 24

West Coast 24

HORS D'OEUVRES

Escargots 14

Garlic butter

Amber Beets Salad 19

Green apple, candied walnuts, humboldt fog cheese

Caesar Salad 21

Parmesan, anchovies, sourdough croutons

Niçoise Salad 23

Seared tuna, arugula, green beans, marinated tomatoes

ENTRÉES

Macaroni Gratin 24

Raclette cheese sauce

Fettuccine Pomodoro 26

Tomato, basil, stracciatella cheese

WOOD-FIRE GRILL

MEAT CUTS

New York Cut (12 oz) / Aspen ridge	60
Lamb chop (8 oz) / mountain meadow farm	44

FISH & SEAFOOD

Halibut	42
---------------	----

ON THE SIDE

Hand-Cut Fries	14
Wood Grilled Green Beans	12
Half Baguette & Cultured Butter	5

DESSERTS

Dark Chocolate Tart	14
Ice Cream	12
Sorbet	12

COCKTAILS

Paloma	18
tequila, lime, grapefruit	
Fire & Desire	18
tequila, amontillado sherry, fresno chili	
ExPat from Kentucky	18
Wild Turkey 101, passion fruit, Licor 43, aleppo pepper	
Espresso Martini	18
Ketel One vodka, Frangelico, licor 43, espresso, demerara	
Mezcal Mai Tai	18
Madre mezcal, Appleton Estate rum, creole shrub, orgeat	
House Old Fashioned	30
Laws Bourbon, Okinawan black sugar, trinity bitters	
Centennial Martini	100
Choice of Nolet's Family Reserve Gin or Chopin Distiller's Reserve Vodka, Hollywood hills botanicals vermouth, Seville orange bitters	

BEERS

Allagash White	9
Boomtown Nosejob IPA	9
Bohemia	9
MadeWest Brewing Co 'Ventura Light' Lager	9
Miller High Life	7
Bitburger (N/A)	6

WINE BY THE GLASS

SPARKLING

Gerard Bertrand Cremant de Limoux, Brut Rose, Languedoc, FR NV	17
Flor Glera, Prosecco, Veneto, IT NV	14
Guy Larmandier Grand Cru, Blanc de Blancs, Champagne, FR NV	40

WHITE

Spear, Chardonnay Santa Rita Hills, CA '20	22
Domaine de Bieville, Chardonnay Chablis, FR '20	19
Domaine Mauro Guicheney, Sauvignon Blanc Blend Côtes de Duras, FR '19	14

ROSE

Château de Chaintres, Cabernet Franc 'Les Hirondelles', Saumur Rose, Loire FR '22	16
--	----

RED

Château Falfas, Cabernet Sauvignon 'Les Demoiselles de Falfas' Côtes de Bourg, FR '20	20
Vignobles Verzier-Chante Perdrix, Syrah 'Connivence' Collines Rhodaniennes, FR '22	18
Challen, Pinot Noir Dierberg Vineyard, Santa Maria Valley, CA '19	23