

GEM ROMAINE *with herb dressing, celery, parmesan & bonito breadcrumbs.* 14

STONE FRUITS *with gorgonzola, heirloom tomatoes, cucumbers & sesame.* 15

VENISON TARTARE *with cave-aged cheddar, pickled pears, seeded rye, spicy turnips & black lime.* 17*

KONA KANPACHI *with country ham, summer melons, jalapeño & mint.* 19*

slow roasted BEETS *with blueberries, sheep's milk feta & seeded amaranth granola.* 14

wood grilled OCTOPUS *with pickled peppers, kohlrabi, bitter chocolate mole & orange.* 18

MESSINESI *with smoked tomato, summer beans, basil & parmesan.* 15

NORI RADIATORE *with peekytoe crab, breadcrumbs, yuzu kosho & mint.* 21

ANSON MILLS FARRO VERDE *with eggplant, harissa & preserved meyer lemon.* 22

wild ARCTIC CHAR *with cherry tomatoes, summer squash, smoked trout roe & basil.* 36

butter poached ALASKAN HALIBUT *with black rice, blood sausage, fines herbs & clams.* 38

roasted CRYSTAL VALLEY CHICKEN *with confit maitake mushrooms, sweet corn dumpling & smoked egg yolk.* 30

wood grilled SHORT RIB *with heirloom tomatoes, fermented garlic, point Reyes blue cheese & smoked tomato hollandaise.* 38*

snacks

HAWAIIAN ROLLS

house cultured butter, sea salt, saba. 9

BEAUSOLEIL OYSTER

fermented tomato, kombu, horseradish. 4

PATA CABRA

sweet pepper focaccia, stone fruit, banyals vinaigrette. 9

{ *washed rind, pasteurized goat's milk — quesos la pardina S.L., spain* }

GRILLED LAMB RIBS

glazed with salted plum, corriander, cumin, urfa chili. 14

HAWAIIAN BIG EYE TUNA BELLY

butternut farms heirloom tomatoes, miso, fennel. 16

the OYSTER PIE

crème fraîche, green apple, dill. 49

DINNER MENU | summer 2019

{ *a portion of the proceeds of the Hawaiian Rolls will help support The Trotter Project for the month of August* }

EXECUTIVE CHEF jimmy papadopoulos CHEF DE CUISINE devin kreller

**consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*