



SAMPLE MENU ONLY, PRICING AND AVAILABILITY SUBJECT TO CHANGE

SIGNATURE STARTERS

"shrimp on toast"	LAUGHING BIRD SHRIMP, BLISTERED TOMATOES, HERBS	16.
foie gras	TANGERINE COMPOTE, LEMON RICOTTA PANCAKE	20.
lobster bisque	SHIITAKE MUSHROOMS, BITS OF LOBSTERS, FARRO	12.
buratta	HEIRLOOM TOMATO, CRISPY CAPERS, SHERRY VINAIGRETTE	16.
crispy sweetbreads	BRAISED VEAL CHEEKS, BLACK-EYED PEA VINAIGRETTE	15.
calamari a la plancha	SCAMPI STYLE RISOTTO, CRISPY GARLIC	14.

SALADS

butter lettuce	JALAPENO RANCH, CRISPY ONIONS, AVOCADO, TOMATO	11.
market green	FRIED GREEN TOMATOES, MELTING BLEU, BALSAMIC VINAIGRETTE	11.
roasted beet	ARUGULA, CERINGOLA OLIVES, FETA, ZAHTAR MELBA TOAST	12.

C R U D O

shrimp tiradito	AJI AMARILLO, SOY, CILANTRO	16.
coho salmon crudo	LEMON, CORIANDER, POMEGRANATE	17.
tuna carpaccio	FOIE GRAS TORCHON 'SNOW', GRANNY SMITH APPLES	15.
stone crab	CHARRED AVOCADO, QUINOA TABBOULEH, HEIRLOOM TOMATO ESSENCE	16.

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illnesses.

M A I N S

roasted bronzini	GOLDEN BEETS, SKORDALIA, SWANK CRESS, CHARMOULA	32.
cioppino	MAINE LOBSTER, SWEET SHRIMP, STONE CRAB, PANISSE, MUSSELS, ARUGULA	36.
whole crisp snapper	BRAISED BOK CHOY, GINGER, NHOC MAM, PICKED HERBS	29.
john dory	ORZO RISOTTO, HEIRLOOM TOMATO, CHARRED SCALLION, CRISPY ARTICHOKE	36.
florida cobia	GNOCCHI "CARBONARA", JAMÓN SERRANO, SHIITAKES, PEA TENDRIL	32.
wild coho salmon	ASPARAGUS, GRILLED FINGERLING POTATOES, ROASTED TOMATO	34.
braised short ribs	POTATO PURÉE, LEAFY GREENS	34.
michy's fried chicken	WITH ALL THE TRIMMINGS	29.
filet mignon	SMASHED FINGERLING POTATOES, "BROCCOLI N' CHEESE"	38.

Chef's "Spontaneous" 5 Course Tasting Menu \$75
Sommelier Wine Pairing \$40
Must Be Ordered By The Entire Party

a large party gratuity of 20 percent will be added to all checks of six or more guests