

## cold appetizers

### HAMACHI SHOT (six pack)

truffled ponzu, avocado, ginger, jalapeño 28

### SAUSALITO WATERCRESS SALAD

beet, pickled onion, blood orange vinaigrette, rice arare 18

### CINCO JOTAS ACORN FED IBERICO HAM

tomato compote, shiitake mushroom, olive, 1 oz 35

### TUNA TARTARE

black sesame, cucumber, wasabi crème fraîche, seaweed arare 22  
*white sturgeon caviar supplement 45*

### TODAY'S OYSTERS

half dozen 24

dozen 44

### CAVIAR

wasabi crème fraîche, egg, buckwheat blini

1 ounce noble russian osetra 235

1 ounce white sturgeon 175

## hot appetizers

### THE SEA'S FRIED CLAM CHOWDER

fingerling potato, bacon, carrot, celery 18

### SQUID RISOTTO

garlic chive, saffron, roasted pepper aioli, arugula 28

### SEARED FOIE GRAS

green apple, pecan, aged vinegar 34

### LOBSTER ROCKS

almond purée, truffle, mitsuba 32

### TEMPURA WILD SHRIMP

garlic butter, yuzu aioli, broccolini 28

## the sea entrées

### SEARED BIG EYE TUNA (WILD HAWAII)

soba noodle, spaghetti squash, dashi butter 52

### MISO BLACK COD (WILD MONTEREY)

lobster soboro, bell pepper, rice cake, kale 55

### SEARED MERO (WILD HAWAII)

bacon, grapes, meyer lemon, kale 57

### BLACK SEA BASS (WILD MARYLAND)

blue crab, asparagus, parsnip, wasabi 55

### SEARED JOHN DORY (WILD NEW ZEALAND)

cauliflower, piquillo pepper, pistachio, caper, lemon 56

### KING SALMON (WILD WASHINGTON)

saffron rice risotto, fava bean, morel mushroom, tomato 57

### GRILLED LOBSTER (WILD MAINE)

zucchini, carrot, basil, vadouvan lobster jus 72

## market feature

### WAGYU TRIO (JAPAN, AUSTRALIA, USA)

trio of salts, trio of sauces 220

### SALT SPRING ISLAND MUSSELS

potato purée, lobster mushroom, kohlrabi, saffron sauce 28

\*20% gratuity added to parties of 6 or more

## tasting

### \*TUNA ZUKE SASHIMI (WILD HAWAII)

heirloom tomato, somen noodle, cucumber, basil  
*Roederer Estate, Brut Rosé, NV*

### IBERICO HAM

asparagus, tomato, truffle, frisee  
*Emerich Schönleber, Spätzlese, Frühlingsplatzchen, Monzinger 2009*

### TEMPURA SCALLOP (WILD NANTUCKET)

peas, truffle, aged vinegar  
*Marisa Cuomo, Costa d'Amalfi Bianco, Furore, Fiorduva 2014*

### \*MERO (WILD HAWAII)

bell pepper miso, lobster, trumpet mushroom, bonito  
*Tegernseerhof, Grüner Veltliner, Smaragd, Bergdistel, Wachau 2016*

### \*WAGYU FLAT IRON

fava bean, morel mushroom, butter ball potato  
*Château Roc de Cambes, Côtes de Bourg, Bordeaux 2011*

### CHEESE

seasonal accoutrement, crostini  
*Niepoort, 20-year Tawny Port*

### \*STRAWBERRY PATCH

strawberry mousse, chocolate cake, crème fraîche gelato  
*Demeter Zoltán, Late Harvest Furmint, Birtok, Tokaji*

### 7 COURSE TASTING MENU NOT AVAILABLE AFTER 8:30 PM

\*95 per person  
165 per person

### COMPLETE TABLE PARTICIPATION

### MAXIMUM 8 GUESTS

\*4 course wine pairing 60  
full tasting wine pairing 80

## the land

### WAGYU FLAT IRON

tempura squash, shallots, chive 85

### WAGYU RIBEYE

celery root, green peppercorn 95

### CAB PRIME NY

shishito pepper, tomato, bordelaise 68

### CAB PRIME TENDERLOIN

kale tortellini, smoked paprika 52

### TAJIMA F1 STRIP

butter ball potato, green peppercorn 145

### MIYAZAKI A5 WAGYU BEEF

bordeaux, king oyster mushrooms, carrots  
35 per oz , 4 oz minimum

### SWEET CORN RAVIOLI

with seasonal vegetables 44

### HARICOT VERTS

garlic, butter 12

### SEASONAL VEGETABLES

shallots, butter 12

### WILD MUSHROOMS

chives, garlic 14

### TRUFFLE FRIES

parmesan, truffle aioli 14