

DINNER 5PM – 9PM

STARTERS

CHEF'S WHIM CEVICHE 16 
housemade > local catch > daily preparation

SWEET POTATO GNOCCHI 17 
maitake mushrooms > parmesan > sage
bread crumbs

BUFFALO CAULIFLOWER 12 
cauliflower > buffalo sauce > blue cheese

STEAK TARTARE 17
steak vinaigrette > house pickles > sunny quail egg
grilled country toast

SPICY SHRIMP 17
coconut milk > chili > grilled country toast

SEARED DIVER SCALLOP 20
white anchovy bagna cauda > beets > pistachio
preserved green onion



P.E.I MUSSELS 22
salsa roja > garlic aioli > chorizo > grilled baguette

THE GIANT MEATBALL 14 
chimichurri > pepper relish > polenta



CHAR-GRILLED OCTOPUS 17
kung pao cucumbers > shisito peppers > ponzu



CHEESE & CHARCUTERIE 25
chef's daily selection

SOUPS & SALADS

PUMPKIN SOUP 12 
heirloom pumpkin > whipped ricotta > pepitas
grain salad

SPICED PEAR & KALE 14 
candied walnuts > romaine > blue cheese
balsamic dressing

QUINOA & BEETS 15 
basil > arugula > sunflower seeds > roasted beets
dried cherries > charred broccoli > tahini vinaigrette

MARKET GREENS 16 
salanova lettuce > raw shaved garden vegetables
cherry tomatoes > citrus vinaigrette

CLASSIC CAESAR 15
pecorino > croutons > white anchovy
garlic dressing



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 EATSEASONS

#REASONSTOSEASONS

MAINS

VEAL & PORK BOLOGNESE 29
house-made tagliatelle > cherry tomato > pecorino

SKUNA BAY SALMON 34
earl grey currants > almonds > arugula
curry emulsion > almonds > charred cauliflower

JIDORI ORGANIC CHICKEN 28 
pan jus > baby carrot > whipped yukon potato

GRILLED AHI TUNA 42
line-caught > heirloom squash > persimmon chips
spiced foam > pomegranate vinaigrette

CHEF'S LOCAL VEGETABLE PLATE 18 
weekly farmer's market hand selection

PAN SEARED SWORDFISH 36
line-caught > charred broccoli & peppers
tomato conserva > mojo de ajo

7oz PRIME PETIT FILET 36 
sautéed green beans > veal demi > smoked butter

12oz PRIME NY STEAK FRITES 42
striploin > mesclun > chimichurri > fries

SHORT RIB OSSO BUCO 48
pumpkin puree > spaghetti squash > pepitas
cilantro

12oz KALBI PORK CHOP 37
coconut braised greens > roasted turnips
sunchoke kimchi

SIDES

MAPLE BOURBON CARROTS 8 

SAUTÉED MUSHROOMS 8 

BROCCOLINI 8 

WHIPPED YUKON POTATO 8 

*18% service charge included for parties of 6 or more
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness*

 VEGETARIAN |  GLUTEN FREE |  RAW

Chef de Cuisine | James Waters