

RAW BAR

PRIME SEAFOOD TOWER* | 175

Poached prawns, poached lobster tail, premium merus cut king crab, grilled & chilled jumbo sea scallops, oysters on the ½ shell, Salt Spring Island mussels, olive oil spiced Spanish octopus, purple salmon sashimi
Accompaniments: Fresh grated horseradish, mignonette, spiced cocktail sauce, lemon, sauce Rose Marie

LA BOUCHERIE SELECT CAVIAR* MP

Ossetra or Kaluga
Accompaniments: egg white, egg yolk, red onion, chives, crème fraîche, lemon, blinis

OYSTERS ON THE HALF-SHELL* 29

Cold-water, 1/2 dozen

PURPLE ORA SALMON SASHIMI* 39

Beet & citrus-marinated, garlic aioli, Calabrian chili-lime ponzu

STARTERS

CHARCUTERIE & CHEESE 55

Imported cured meats and cheeses from Italy / France / Spain

KING CRAB CAKE 45

Fresh jumbo lump crab cake wrapped in kataifi, roasted piquillo pepper coulis, tzatziki sauce

FLAT-GRILLED HAWAIIAN

BLUE PRAWNS* 30

Sea salt crusted Hawaiian prawns, black garlic chili aioli, micro cilantro

BLACK GARLIC EGGPLANT v 22

Fire roasted eggplant, fermented black garlic-chickpea cream, petite amaranth

PRIME BEEF TARTARE* 60

Freshly chopped prime tenderloin of beef, toasted bone marrow panna cotta, red mustard, shaved black truffle, crostini

CLASSIC FRENCH ONION SOUP 18

Gruyère & manchego cheese blend, French baguette crostini

BREAD TO SHARE v 15

Garlic butter & cheese or plain

CHEF’S “MUST HAVE” CHARRED SPANISH OCTOPUS* 28

Sherry-chorizo vinaigrette, marble potatoes, turmeric-pickled onions, white frisée
Comfort food from his past!

SALADS

CAESAR SALAD* 19

Hearts of romaine, brioche croutons, shaved Asiago, blistered teardrop tomatoes, lemon-anchovy dressing

FARM FRESH BABY LEAF SALAD vg 21

Baby oak leaf lettuce, Champagne compressed apples, shaved watermelon radish, heirloom tomatoes, caramelized shallot vinaigrette

CRAB LOUIE SALAD* 29

Jumbo lump crab, radicchio, frisee, hard cooked egg, avocado, shaved asparagus, Louie dressing

BUTCHER’S TABLE

RIBEYE* 16oz

USDA Prime, Greater Omaha, Nebraska 99

FILET MIGNON* 8oz

USDA Prime, Greater Omaha, Nebraska 80

NEW YORK STEAK* 12oz

USDA Prime, Creekstone, Kansas 97

AUSTRALIAN WAGYU TOMAHAWK* 32oz

Margaret River, Australia 220

T-BONE STEAK* 22oz

40 Days Dry Aged, USDA Prime Creekstone, Kansas 185

A5 JAPANESE WAGYU*

Kagoshima Farms 32 per oz

RACK OF LAMB*

Opal Valley, Australia 75

FREE RANGE PETITE HEN*

Whole-boneless and pressed Petaluma Poultry, Sonoma 49

BRAISED WAGYU BEEF CHEEKS*

Margaret River, Australia 50

SEAFOOD & VEGAN

ORA KING SALMON* 55

Pan roasted, purple sweet potato, candied walnuts, white frisée, blood orange emulsion

SEARED SCALLOP PASTA* 60

Squid ink linguini, spicy tomato compote, scallions, garlic aioli, Asiago cheese

OVEN-ROASTED SEASONAL SQUASH vg 35

Black mediterranean fried rice, jalapeño herb hummus

FRESH FROM THE SEA* - MP

SIDES

MAC ‘N’ CHEESE 25

LOBSTER MAC ‘N’ CHEESE 40

GARLIC ROASTED SEASONAL

FOREST MUSHROOMS vg 18

AIOLI TOASTED

ASPARAGUS v 16

OLIVE OIL WHIPPED

YUKON POTATOES v 12

GARLIC BROCCOLINI vg 12

BUTTER PRESSED

POMMES FRITES v 12

SAUCES

AU POIVRE 4

BURGUNDY

ESPAGNOLE 5

BÉARNAISE 5

STILTON BLUE

CHEESE BÉCHAMEL 6

(v) vegetarian, (vg) vegan, (gf) gluten-free

Please notify your server of any dietary restrictions or food allergies.

Pricing does not include tax & gratuity. An 18% automatic gratuity will be added for parties up to 5 guests and 20% gratuity will be added for parties of 6 guests or more.

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

WARNING: Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods & mercury in fish, which are known to the State of California to cause cancer & birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.