



STARTERS

TOMATO FETTUCINE 21

Broccoli | Italian Sausage
Confit Local Heirloom Tomatoes | Shaved Pecorino

JUMBO LUMP CRAB SALAD 25

Jumbo Lump Crab | Carrot Fudge | Brioche Toast
Spirulina Aioli

GRILLED SPANISH OCTOPUS PURÉE 25

Yukon Gold | Crispy Capers | Asparagus
Forest Mushroom Fricassee

WEST COAST OYSTERS IN THE HALF SHELL 28

Half Shell Oysters | Horseradish Chive Granita | Lemon

HAMACHI CRUDO 28

Uni | Ikura | Gooseberries | Fresno Chili
Cucumber Green Juice

LOBSTER AND MUSHROOM CANNELLONI 29

Maine Lobster | Ricotta Oyster Mushrooms
Sautéed Spinach | Truffle Drizzle

SEAFOOD PLATTER MP

King Crab Legs | Jumbo Shrimp | Oysters
Lobster Tail | Tuna Tartar | Caviar

SOUPS and SALADS

SUMMER GREEN SALAD 16

Coastal-Grown Organic Greens | Pickled Stone Fruit
12-Year Old Balsamic | Shaved Parmesan Cheese

YELLOW CORN BISQUE 17

Blue Corn | Lobster Hushpuppies | Cilantro Pesto

HENRY'S WEDGE SALAD 18

Thick Cut Bacon | Crispy Onions | Cherry Tomatoes
Buttermilk Ranch Dressing

PAULETTE'S SNAP PEA SALAD 20

Burrata | Bing Cherries | Avocado Vinaigrette

SHAREABLES

GRATIN DAUPHINOISE POTATOES 15

THICK CUT TRUFFLE FRIES 15

Truffle Aioli

CRISPY BRUSSELS SPROUTS 16

Black Garlic Butter | Parmesan Cheese | Lemon

GRILLED ARTICHOKE 18

Truffle Verjus Vinaigrette

Please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

ENTRÉES

MEDITERRANEAN VEGETABLE FRICASSEE 28

Roasted Mushrooms | Mediterranean Vegetables
Tomato Rosemary Sauce | Cauliflower Rice

SOUS VIDE MARY'S ORGANIC FREE-RANGE CHICKEN 38

Truffle Parmesan Risotto | Wisser Farms Baby Carrots
Mustard Tarragon Sauce

ROASTED DUCK 47

Charred Endive | Orange | Radish
Pickled Mustard Seeds | Nasturtium | Sorrel
Grand Marnier

PAN ROASTED HALIBUT 48

Creamed Corn | Pickled Yellow Beans | Corn Béarnaise

PAN ROASTED SCALLOPS 52

Bacon Braised Swiss Chard | Confit Fingerling Potatoes
Vanilla Maple Beurre Blanc

BRAISED SHORT RIB 52

Carrot and Caraway Seed Purée | Sautéed Spinach

BONE IN RIBEYE 62

Char-Grilled 16oz Bone-In Ribeye
Bone Marrow Butter | Crispy Smashed Marble Potatoes
Farmer's Market Vegetables

SURF AND TURF 69

Grilled Filet Mignon | Jumbo Lump Crab Cake
Roasted Pepper Purée | Pinot Sauce

CHATEAUBRIAND FOR TWO 185

16oz Large Front Cut Filet of Tenderloin
Gratin Dauphinois | Vegetable Medley
Pinot Noir Reduction | Béarnaise Sauce