

SMALL BITES

decadence of eggs	9
egg yolk, crispy pancetta, truffle & hot potato foam	
chicken liver toast	8
brioche, chicken liver pâté, celery, grapes & chicken skin	
peewee baked potatoes	9
cashew "sour cream," chives & shaved black truffle	
oliver's spinach loaf	9

APPETIZERS

squash 'lasagna'	17
honeynut squash purée, fresh pasta, point Reyes blue cheese, sunflower seeds & pumpkin oil	
cherry gazpacho	13
compressed cucumber, cherries, pickled mustard seed & vanilla crème fraîche	
caesar salad	12
chopped romaine hearts, parmesan reggiano, white anchovy, traditional dressing & potato croutons	
roasted beet salad	14
shaved delicata squash, dried cherries, toasted pistachios, goat cheese & sweet onion vinaigrette	
scallop crudo	17
black garlic feuilletine, lemon purée, leek oil, pickled radish & smoked alder wood salt	
oysters on the half shell	16
daily selection	

cheese slate	16
daily selection, local fruit preserve, marcona almonds, honey & caraway crackers	
charcuterie	18
daily selection, pickles, mustard & grilled house made bread	
prime beef tartare	19
pickled fennel, lemon oil, herb purée, mustard ice cream & toasted breadhive sourdough	
oliver's salad	15
sweet shrimp, soppressata, olives, artichoke hearts, bleu cheese, red onion, tomatoes, cucumber, garbanzo beans & white balsamic	
spanish octopus salad	18
dinosaur kale, black garlic romesco, iberico chorizo croquette, black lime & yuzu chili vinaigrette	
oyster rockefeller	18
spinach purée, pernod, smoked bacon & herbed hollandaise	

ENTRÉES

cold water lobster tail	49
coconut curry congee, whey fermented carrots, plantain granola & dandelion greens	
seared salmon	39
asparagus mole, purple sticky rice, jicama & apple mustard relish	
mediterranean branzino	43
sweet garlic purée, stewed cranberry beans, marinated tomatoes, red pepper broth & micro herb salad	
pan seared scallops	44
spring onion risotto, carrots, shiitake mushrooms & kale	
cauliflower steak	24
red cabbage, caraway agrodolce, olive oil poached butternut squash noodles & cumin yogurt	
chicken milanese	32
marinated tomato, red onion, baby arugula, parmesan reggiano & balsamic reduction	

usda prime filet mignon	52
yukon gold whipped potatoes, brussels sprouts, oyster mushrooms & herbed truffle butter	
long island duck breast	41
fava bean "risotto," flat #12 oyster mushrooms, compressed nectarines, mustard greens & demi	
grilled hanger steak	38
lyonnaise potatoes, creamed spinach & artichokes, wild mushrooms & whole grain mustard demi	
roasted lamb loin	52
gochujang grits, peewee potatoes, swiss chard, golden raisins, pine nuts & mint gremolata	
paccheri bolognese	27
braised veal, pork, beef & tomato ragù, red wine, parmesan reggiano & fresh herbs	