

SMALL BITES

decadence of egg	9
egg yolk, crispy pancetta, truffle & hot potato foam	
nashville fried oysters	8
toasted brioche, cayenne butter & house made pickles	
peewee baked potatoes	9
cashew "sour cream," chives & shaved black truffle	
oliver's spinach loaf	9

APPETIZERS

squash 'lasagna'	17	cheese slate	16
honeynut squash purée, fresh pasta, point Reyes blue cheese, sunflower seeds & pumpkin oil		daily selection, local fruit preserve, marcona almonds, honey & caraway crackers	
potato & leek soup	12	charcuterie	18
fried potato, sour cream & chives		daily selection, pickles, mustard & grilled house made bread	
caesar salad	12	lamb tartare	20
chopped romaine hearts, parmesan reggiano, white anchovy, traditional dressing & potato croutons		pear vinegar, shallot, egg yolk veil, olive crumble, juniper yogurt & dill lavash cracker	
roasted beet salad	14	oliver's salad	15
shaved delicata squash, dried cherries, toasted pistachios, goat cheese & sweet onion vinaigrette		sweet shrimp, soppressata, olives, artichoke hearts, bleu cheese, red onion, tomatoes, cucumber, garbanzo beans & white balsamic	
tuna tartare	17	spanish octopus & cabbage pancake	18
puffed rice, miso cured egg yolk, scallion aioli & kimchi consommé		kohlrabi, cured duck leg, japanese ketchup & cucumber- red onion salad	
oysters on the half shell	16	oyster rockefeller	18
daily selection		spinach purée, pernod, smoked bacon & herbed hollandaise	

ENTRÉES

cold water lobster tail	49	usda prime filet mignon	52
ricotta gnudi, baby bok choy, morels, buttered turnips & curry raisin emulsion		yukon gold whipped potatoes, brussels sprouts, oyster mushrooms & herbed truffle butter	
seared salmon	39	long island duck breast	41
asparagus mole, purple sticky rice, jicama & apple mustard relish		spätzle with savoy cabbage, bacon lardons, sweet potato purée & caramelized onion demi	
mediterranean branzino	43	grilled ribeye	48
parsnip purée, stewed cranberry beans, marinated tomatoes, red pepper broth & micro herb salad		hasselback potatoes, sautéed green beans & gorgonzola cream sauce	
pan seared scallops	44	braised lamb shank	45
warm bulgur wheat with pomegranate & herbs, apple celery root purée, brussels sprout leaves & cherry blossom shoyu hollandaise		smoked mascarpone polenta, stewed tomatoes & swiss chard	
vegetable and chickpea curry	24	orecchiette bolognese	27
late harvest vegetables, coconut milk, yellow curry & jasmine rice		braised veal, pork, beef & tomato ragù, red wine, parmesan reggiano & fresh herbs	
chicken milanese	32		
marinated tomato, red onion, baby arugula, parmesan reggiano & balsamic reduction			