

## MENU

**Caviar Service**, Potato Chips, Accoutrement  
Paddlefish, 10z (55), White Sturgeon, 10z (140)

**Hama Hama Oysters**, Champagne Mignonette,  
Horseradish, Lemon, Half Dozen (33)\*

**Snack Trio**, Marinated Olives, Cacio e Pepe Crackers,  
Spiced Peanuts (17)

**Smoked Halibut Dip**, Dill, Parsley, Chives, Crème  
Fraîche, Potato Chips (26)

**Warm Focaccia** from Willmott's Ghost (9)

**Jamon Iberico** (20)

**Deviled Egg**, Anchovy, Pickled Red Onion,  
Leek, Tarragon (10)\*

**Chicharrones**, House Mole, Chili Morita, Lime (12)\*

**Antipasti Plate**, A Selection of Cured Meats, Cheeses,  
Preserves, and House-made Crackers (65)

**Sesame Seared Albacore**, Kohlrabi and Soft Herb Salad,  
Sweet Thai Chili Oil (20)

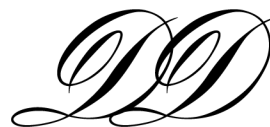
**Lamb Carpaccio**, Cured Egg Yolk, Fermented Chili,  
Gaeta Olives, Parmesan, Olive Oil (16)\*

**Beef Tartare**, Capers, Shallots, Mustard, Cured Egg  
Yolk, Lemon, Parsley, Olive Oil (22)\*

**Deep Dive Hot Dog**, Salmon Caviar, Cream Cheese,  
Jalapeño, Pickled Red Onion (25)\*

**Lemon Curd Chocolate Ganache Tart**, Candied Orange  
Peel, Maldon Salt (10)

**Roasted Medjool Dates**, Olio Vert, Maldon Salt (10)



## COURSED TASTING MENU

### Coursed Menu

*\$75 Per Person*

**Baked Oyster**, Lemon Preserve Butter, Anchovy Crumb,  
Pastore Sardo, Caviar\*

**Pear & Fennel Salad**, Celery, Citrus, Olive Oil,  
Hazelnut, Black Pepper, Parmesan

**Brown Butter Poached Strip Loin**, Celeriac Purée, Salsa  
Verde, Black Lime

**Cannoli**, Ricotta, Burnt Honey, Sesame Seed

### Featured Cocktails - \$20

#### Low, Sloe and Sour

Hayman's Sloe Gin, Slivovitz Silver, Lemon, Egg White,  
Simple Syrup

#### Street Dog Spritz

Agave Wine, Aged Gin, Lychee, Strawberry, Cava,  
Sparkling Water

*Thank You*

\*Consuming raw, undercooked, or unpasteurized foods may increase your risk of foodborne illness. Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.