

BAR & LOUNGE SUSHI MENU

	Nigiri (2piece)	Sashimi (4piece)	Hand roll*
Salmon	8	16	8
Yellowtail	9	17	9
Tuna	9	17	9
Eel	7	15	8
Sea Bass	8	15	8
* All Hand rolls are made with avocado and cucumber			
EDAMAME			5.50
Tender Soybeans, Sea Salt			
MISO ROASTED KAMA (SALMON OR HAMACHI) LIMITED AVAILABILITY			19.00
Seasoned Seaweed Salad, Ponzu			
NIGIRI FOR TWO			34.00
12 Pieces of the Chef's Selection over rice			
ASSORTED SASHIMI			31.00
10 Piece Assortment of Chef's Choice			
SASHIMI PLATTER			42.00
15 Piece Assortment of Chef's Choice			
ROLLS			
SOFT SHELL CRAB ROLL			25.00
in: Tempura Soft Shell Crab, Cucumber			
on top: Tuna, Avocado, Jalapeno, Truffle Aioli, Eel Sauce			
RANCHO			19.00
in: Spicy Dungeness Crab, Tempura Shrimp			
on top: Salmon, Avocado, Sweet Chili Aioli, Cilantro			
PACIFIC (SOY PAPER)			24.00
in: Dungeness Crab, Tempura Soft Shell Crab			
on top: Hamachi, Avocado, Mango-Habanero			
SUNSET			19.00
in: Diced Hamachi, Cucumber			
on top: Salmon, Avocado, Lemon, Ponzu, Sambal, Cilantro			
MARKET			19.00
in: Spicy Tuna, Tempura Shrimp, Jalapeno			
on top: Hamachi, Avocado, Chili Aioli			
CRUNCHY			20.00
in: Spicy Tuna, Dungeness Crab, Tempura Shrimp			
on top: Avocado, Chili Aioli, Eel Sauce, Tempura Crunchies			
TSUNAMI			21.00
in: Tempura Shrimp, Dungeness Crab			
on top: Tuna, Avocado, Shaved Orange, Ponzu, Chili Oil, Eel Sauce			

SUSHI CHEF: FRANK MARTIN

Sushi is Available in the Bar & Lounge Only

BAR & LOUNGE MENU

Starters

CHILLED AVOCADO & GREEN CHILI SOUP MARINATED SHRIMP, CHIMICHURRI, SWEET PEPPERS, CUCUMBER, SPRING RADISHES, SPICED CORN CHIPS	16.75
LOCAL GRAPEFRUIT & BABY BEET SALAD FROMAGE BLANC, PISTACHIO CRISP, SPRING LETTUCE, ORANGE BLOSSOM HONEY, AVOCADO	18.25
GORGONZOLA CHEESE SOUFFLE & RHUBARB ROAST Candied Kumquats, Wild Watercress, Marcona Almonds, Frisée, Strawberries	17.25
BRAISED BACON CAESAR & POACHED EGG Red Romaine, Sourdough Croutons, Sun Gold Tomatoes, Shaved Parmesan	17.50
BIGEYE TUNA TARTARE & NORI CRACKERS Pickled Cucumber, Avocado, Shaved Scallion-Jalapeño Salad, Shoyu, Yuzu Aioli	18.75
DUCK LIVER PATE & SOURDOUGH CROUTONS BLUEBERRY PERSERVES, TOASTED PISTACHIOS, ARUGULA-BLUEBERRY SALAD	17.75

Entrees

BELLWETHER FARMS RICOTTA RAVIOLI & SPRING VEGETABLES TRUFFLE BUTTER, FENNEL PUREE, CHARDONNAY BRAISED ARTICHOKE, TOMATO-CAPER RELISH	34.75
CABERNET BRAISED SHORT RIBS & GARLIC WHIPPED POTATOES SUN GOLD TOMATOES, BRAISED BLACK KALE, CARROT-BRUSSEL SPROUT ROAST	39.25
GOLDEN SPOTTED SEA BASS & ROASTED CHILI POLENTA CAKE CHARRED TOMATILLO SAUCE, MANGO SALSA, SPINACH SAUTÉ, COTIJA	38.50
MISO ROASTED BLACK COD & MUSHROOM FRIED RICE GAI LAN STIR FRY, GINGER-SOY GLAZE, SWEET PEAS, ANISE-CARROT PUREE	38.75
GRILLED BEEF FLAT IRON STEAK & CRISPY POTATO RÖSTI MUSHROOM ROAST, BACON LARDONS, ASPARAGUS, TOMATO JAM, BLEU CHEESE, CABERNET REDUCTION	42.25
VEAL SCHNITZEL & UP EGG ONION-POTATO PUREE, BROCCOLINI, CHERRY TOMATOES, BÉARNAISE	38.50

A 3% Surcharge Will Be Added to Each Bill to Cover Increasing Operations & Labor Costs

WINE BY THE GLASS

SPARKLING

Avissi / Prosecco / Veneto / Italy NV	12
Taittinger / Brut Réserve / Champagne / France NV	26
Charles Heidsieck / Rosé Réserve / Champagne / France NV	42

WHITE

Frenzy / Sauvignon Blanc / Marlborough / New Zealand 2019	14
Sancerre "La Roi Des Pierres" / Sauvignon Blanc / Sancerre / France 2019	22
Királyudvar / Furmint (Dry) / Tokaji / Hungary 2016	12
Pra "Otto" / Garganega / Veneto / Italy 2018	15
Landmark "Overlook" / Chardonnay / Sonoma Coast / California 2017	18
Domaine des Rochers "Mâcon-Chaintré" / Chardonnay / Burgundy / France 2017	15

ROSÉ

Domaine Houchard / Côtes de Provence / France 2018	14
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RED

Johanneshof Reinisch / Pinot Noir / Thermenregion / Austria 2018	18
Flowers / Pinot Noir / Sonoma Coast / California 2018	25
Yalumba "Samuel's Collection" / Shiraz / Barossa Valley / Australia 2017	14
Vallana / Nebbiolo / Colline Novaresi / Piemonte / Italy 2017	17
Ridge "East Bench" / Zinfandel / Dry Creek Valley / California 2017	18
Tenshen / Cabernet Sauvignon / Paso Robles / California 2017	19
Crossbarn (by Paul Hobbs) / Cabernet Sauvignon / Napa Valley / California 2017	28

Desserts

14.00

THE MARKET BAR

Valrhona Chocolate Mousse, Peanut Crunch, Caramel Corn

EXTRA VIRGIN OLIVE OIL CAKE

Strawberry-Rhubarb Roast, Crispy Oat Lace

VANILLA BEAN TAPIOCA

Raspberry Sorbet, Passion Fruit, Crisp Meringue