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APPETIZERS & SALADS

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- CRAB & AVOCADO SALAD SNAP PEAS, GRAPEFRUIT, TARRAGON ~ ~ ~18
- WEDGE SALAD POINT REYES BLUE, BACON, SEEDS, TOMATO ~ ~ ~ ~ ~15
- WILD MUSHROOM BISQUE CROUTON, SILKEN TOFU ~ ~ ~ ~ ~ ~ ~14
- CONFIT STEELHEAD POTATO, EGG, BASIL SABAYON ~ ~ ~ ~ ~ ~ ~16
- PORK BELLY SMOKED CELERY ROOT, MORCILLA ~ ~ ~ ~ ~ ~ ~ ~15
- CHICKEN LIVER TARTINE SICILIAN PISTACHIO, PORT, STRAWBERRY ~ ~ ~14

Pasta

- PARMESAN RISOTTO ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~14
- SPINACH, PINE NUTS
- SPAGHETTI & GA CLAMS ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~21
- MAINE UNI, CHILI, GARLIC
- SWEET POTATO RAVIOLI ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~16
- COCOA, BROWN BUTTER SALSA MATCHA, SAGE
- LASAGNA ROTOLO ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~18
- MUSHROOM, RICOTTA, AGED BALSAMIC

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SIDES

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11/EA

- POMMES PUREE TOASTED YEAST
- CAULIFLOWER PARMESAN AIOLI, PINE NUTS, CHILI
- BRUSSELS SPROUTS PRESERVED LEMON, GRAPES, SEEDS
- GRILLED BROCCOLINI KIMCHI VINAIGRETTE, ROASTED GARLIC
- CREAMED SPINACH SHERRY, BREAD CRUMBS

BETTY

RAW BAR

- HALF SHELL OYSTERS OR
- GA CLAMS 20/40
- PIQUE, MIGNONETTE, PEPPER SAUCE

- SHRIMP COCKTAIL 18
- LIME PICKLE COCKTAIL SAUCE,
- AIOLI, AVOCADO

- MUSSELS ESCABECHE 18
- PIMENTON, GARLIC AIOLI

- STEAK TARTARE 19
- BONE MARROWNAISE, BRIOCHE

- CELERY CECICHE 11
- SERRANO, PECORINO, MUSHROOM

- Tour De Fruit De Mer
- SEAFOOD TOWER
- 99 / 145

Mains

- BOUILLABAISSE ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ MKT
- LOBSTER, HAKE, CROUTON, AIOLI
- POACHED HALIBUT ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ 38
- SHRIMP BÉARNAISE, BOK CHOY
- GRILLED CORNISH ROCK CHICKEN ~ ~ ~ ~ ~ ~ ~ ~ 28
- SALSA VERDE, TAHINI, LABNEH
- “BONE-IN” CABBAGE CHOP ~ ~ ~ ~ ~ ~ ~ ~ ~ 21
- SMOKED MUSHROOM, MISO PISTOU, PINE NUTS
- MAGRET DUCK ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ 36
- CROQUETTE, BON BON, CHERRIES
- WAGYU BEEF CHEEK STROGANOFF ~ ~ ~ ~ ~ ~ ~ ~ 38
- GNOCCHI, SOUR CREAM, DILL
- 20 oz. GRILLED PRIME RIBEYE ~ ~ ~ ~ ~ ~ ~ ~ ~ 61
- GENTLEMAN’S RELISH, AU JUS

Grand Plates

- WHOLE SALT CRUSTED FISH ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ MKT
- ARTICHOKE, LEEK, FENNEL, TRUFFLE
- LONG TAIL PRIME PORTERHOUSE ~ ~ ~ ~ ~ ~ ~ ~ ~ 169
- GARLIC BUTTER, AU JUS

EXECUTIVE CHEF: BRANDON CHAVANNES

PLEASE BE ADVISED THAT EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT MAY INCREASE THE RISK OF FOODBORNE ILLNESS