



ENTRADAS • STARTERS

EMPANADAS

fried pastry with choice of stuffing

- Spiced Beef, Green Olive & Raisin 7
- Roasted Sweet Potato, Poblanos, Gruyère & Fontina 7

- Baked House Ricotta, Button Mushroom Confit,
Balsamic Brown Butter, Grilled Bread 14

- Bruschetta of Dungeness Crab, Avocado, Cucumber,
Radish, Shiso. 16

- Spicy Braised Beef Tripe & Octopus, Mint Aioli,*
Fingerling Chips 14

- Fresh Clam Chowder, Smoked Marrow Bone,
Green Onion, Jalapeño. 17

- Grilled Lamb Heart Salad,* Smoked Potato, Charred Leek,
Chanterelles, Arugula, Hazelnut, Crispy Parmesan 13

- Cheese Board & Accompaniments 24

FIAMBRES • CHARCUTERIE

- Fried Oxtail Terrine, Caramelized Shallot Aioli,* Frisée & Apple Salad,
Soft Boiled Egg, Fennel Pollen. 13

- Smoked Beef Tongue *a la Vinagreta*, Horseradish,
Ensalada Rusa,* Sweetbread Croutons. 16

- Foie Gras Terrine,* Fresh & Preserved Grapes, Molasses Walnut Butter,
Savory Almond Cake, Celery, Brittle 24

THREE CHILLED SEAFOOD PREPARATIONS

- Squid & Octopus Salad, Fennel, Basil, Spanish Croutons -
- Prawn Ceviche, Jalapeño, Citrus, Avocado, Popcorn -
- Cured Salmon Poke,* Cucumber, Shiso, Sesame, Crispy Ginger -

— 42 —

ASADOS • FROM THE GRILL

served with bread and chimichurri

ASADO ARGENTINO for 2

- Grilled Short Rib, House Chorizo & *Morcilla* Sausages, Skirt Steak,*
Sweetbreads, Fried Potatoes,* Green Salad

— 82 —

- Beef Ribeye*
small: 16 oz — large bone in: 42 oz 53 / 115

- Grass-Fed Uruguayan Beef Ribeye*
12 oz 45

- Beef Skirt Steak*
small: 8 oz — large: 16 oz 31 / 59

- Flanken-Style Beef Short Rib
small: 14 oz — large: 28 oz 27 / 52

- Lamb Shoulder Chop
small: 16 oz — large: 24 oz 30 / 40

- Maple-Brined Pork Loin Chop*
16 oz 30

- House Chorizo. 14

- House *Morcilla* — Blood Sausage 14

- Wood-Fired Trout, Black Gold Fingerlings, Capers, Herbs
10 oz. 25

- Local Oyster Mushrooms, Smoked Sea Salt
small: 3.5 oz — large: 7 oz. 15 / 28

- Coal-Roasted Spaghetti Squash, Toasted Garlic, Lemon,
Aged Goat Cheese 10

DEL HUERTO • FROM THE GARDEN

- Belgian Endive & Treviso Salad, Sherry Vinaigrette, Asian Pear,
Fourme d'Ambert Blue, Candied Quinoa. 12 / 23

- Grilled Romaine Hearts, Lemon-Miso Dressing, Tempura Crisps,
House Bonito Flakes, Grilled Lemon, Sesame Seeds. 12 / 23

- Crispy Brussels Sprouts & Sunchokes, Sunflower Seed Salsa Verde,
Brown Buttered Sunchoke Purée. 12 / 23

- Maple-Glazed Heirloom Carrots, Chèvre, Tarragon,
Truffle-Salted Pistachios 12 / 22

- Roasted Cauliflower, Spicy Golden Raisin Vinaigrette, Mint,
Roasted Peanuts. 12 / 23

- Grilled Eggplant, Tahini-Feta Purée, Sumac, Pomegranate,
Fried Lemon & Herb Salad 11 / 21

- Sautéed Mushrooms, Foie Gras, Wilted Spinach, Green Onion . . . 17 / 33

- Pan-Roasted Napa Cabbage, Chestnut Cream, Duck Jus,
Poached Quince, Fines Herbes 11 / 21

- Fried Russet Potatoes, Horseradish Aioli,* Dill 8 / 15

- Heirloom Hominy, Braised Pork Belly, Chiles, Cilantro,
Olive Oil-Fried Duck Egg* 14 / 26

BRAISES & ROASTS ETC

- Pan-Roasted Sea Scallops,* Dungeness Crab Risotto,
Herb Butter, Lemon Breadcrumbs, Frisée, Capers

— 38 —

- Cocoa-Braised Lamb Shoulder, Sautéed Spinach, Chickpeas,
Shiitake Mushrooms, Pomegranate & Herb Salad

— 34 —