
ABALONE, Monterey Bay, caviar cream	19
ESCARGOT, "nut crumble"	14
MOSAIC, "surf&turf"	18
LOBSTER "BEGULA PASTA"	22
CUTTLEFISH, virtual fettuccine razor and littleneck clams	14
MUSSEL SOUP, potato, leeks	12
ENDIVE, almonds, mozzarella, summer tomatoes	12
MUSHROOM SALAD, toasted brioche, foie gras	16
TUNA TARTARE, beets, watermelon	17
ARTICHOKE, tomato vinaigrette, frisee lettuce	15
"PAELLA STYLE" WHITEFISH, seafood, poultry, vegetables-no rice	20

WILD STRIPED BASS, vegetable pearls, artichoke, picholine olive	30
SABLEFISH, broiled, sake miso marinated	34
SWEETBREADS, caramelized onions, asparagus, morel mushrooms	32
SALMON, tomato, eggplant, mozzarella cheese	31
LOBSTER, butter poached, lemongrass sauce	39
LAMB, rack, giant beans, jalapeño sauce	36
DUCK, foie gras brûlée, black cherry-anise sauce	32
BEEF, chateaubriand, vegetables, syrah sauce	42
72 HOUR BRAISED PRIME BEEF SHORT RIB, currant peppercorn sauce	32
FOUR VEGETABLE TASTING	24