

FROM THE ICE

RAW CRUDITE

amazing local vegetables & fun surprises from the garden (23)

1/2 DOZEN DESIGNER OYSTERS

tarragon, parsley, pink peppercorn mignonette (18)
or
grilled pineapple, ginger, fresno, cucumber (18)

CITRUS CURED KAMPACHI

kumquat, olive oil, fresh jalapeño (16)

SCALLOP CRUDO

raw scallop, aguachile poured tableside (22)

SPICY TUNA

olive oil grilled bread, crushed tomato paste (16)

FROM THE PANTRY

THE DUFFY BOAT SALAD

local baby greens, black berry and goat cheese preserve, candied almonds, ice wine vinaigrette (14)

PEACHES AND BURRATA

california peaches, fennel, herbs, local burrata, cheese cracker (16)

SPRING PEAS

spring pea ice cream, white chocolate, pea tendrils,
english peas, pea blossoms (15)

HEIRLOOM TOMATO SALAD

red pepper, cucumber, feta, red onion, olive oil, sea salt (14)

CUCUMBER SALAD

kiwi compressed melon, spring pea, herb puree(12)



HOT STARTERS

DUNGENESS CRAB STUFFED DONUTS

creamy crab filling, house made hot sauce (16)

CHARCOAL GRILLED KING CRAB

chili, lemon, tomato, basil oil (32)

PACIFIC SEAFOOD CHOWDER

large pieces of wood grilled seafood, bacon broth poured table side (18)

WARM LOBSTER LETTUCE CUPS

finger limes, smoke trout roe, butter lettuce (22)

SEARED WAGYU BEEF

topped with a local goat butter, smoked sea salt (28)

TRUFFLE RISOTTO

black summer truffle, barrel aged rice, parmesan stock (18)

CRISPY CALIFORNIA AVOCADO

calabrian chili mayo, puffed corn (12)

TAGLIATELLE PASTA

house-made pasta, mussels, lardo, corn, asparagus, light cream sauce (16)

FOR THE MAIN

PAN ROASTED SCALLOPS

sicilian pesto, confit tomatoes, cilantro yogurt, chicharron (28)

ROASTED PACIFIC HALIBUT

chorizo poached lobster, bouillabaise sauce, baby fennel, lobster mushrooms (38)

CHARCOAL ORECCHIETTE PASTA

heirloom tomato sauce, local chevre, herb puree (22)

TROLL-CAUGHT KING SALMON

pea puree, charred fava, pea tendrils (28)

TURBOT

dungeness crab, smoked butter sauce, caviar, smashed potatoes, espelette chili (34)

ROASTED CHICKEN

guanciale, peas, pea shoots, pickled mustard seed, plum jus (26)

BONE-IN RIB-EYE

smoked potato puree, grilled onions (65)

PETITE FILET

cream free creamed corn, foraged mushrooms, signature steak sauce (42)

EXECUTIVE CHEF PARTNER RILEY HUDDLESTON
EXECUTIVE CHEF JANINE FALVO