

COLD STARTERS

RAW CRUDITE

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

1/2 DOZEN DESIGNER OYSTERS

pink-peppercorn mignonette (18)

SMOKED SALMON TARTARE

silky cheese, chives, toast, smoked tableside (18)

SPICY TUNA

olive oil grilled bread, crushed tomato paste (16)

RAW WAGYU BEEF

sunchoke chips, horseradish, ramps, black garlic (24)

GRILLED ASPARAGUS SALAD

cured loin, pickled mustard seed, green garlic (14)

CHARCUTERIE & PICKLES

natural meats, house made pickled vegetables (24)

THE DUFFY BOAT SALAD

local baby greens, blackberry, goat cheese, candied almonds, ice wine vinaigrette (14)

HOT STARTERS

DUNGENESS CRAB FRITTERS

crab filling, house made hot sauce (16)

PACIFIC SEAFOOD CHOWDER

grilled seafood, bacon broth poured table side (18)

WARM LOBSTER LETTUCE CUPS

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

SPRING VEGETABLE VELOUTE

peas, morels, green garlic (12)

LOCAL CALAMARI

duck fat potatoes, spinach, shishito peppers, preserved meyer lemon (14)

CRISPY CALIFORNIA AVOCADO

calabrian chili mayo, puffed corn (12)



FOR THE MAIN

PAN ROASTED SCALLOPS

potato latke, fava beans, meyer lemon compound butter (28)

CRISPY SEA BASS

roasted squash, brown butter, wild mushrooms (26)

CHARCOAL ORECCHIETTE PASTA

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

SMOKED LOBSTER THERMADOR

fine herb hollandaise, floral pasta (32)

WILD ALASKAN HALIBUT

english peas, morel mushrooms, dungeness crab (38)

ROASTED ORGANIC CHICKEN

heirloom bean stew, chicken jus, herb puree (26)

GRILLED WAGYU NEW YORK

lavender pickled ramps, red wine mushroom jus (58)

PETITE FILET

creamless creamed corn, foraged mushrooms, signature steak sauce (42)

GRILLED LAMB LOLLICHOPS

roasted carrots, toasted almonds (42)

CHEF'S ADDITIONS

ROASTED MAITAKE MUSHROOMS

umami powder, sunflower seed puree (12)

CREAM CORN

signature cream less creamed corn(10)

CHEF'S FAMOUS TRUFFLE FRIES

russet potato fries topped with black truffle (16)

GRILLED ASPARAGUS

shallots, olive oil, sea salt (12)

HOUSE MADE BREAD

ask server about today's loaf (6)

*SUBSTITUTIONS & MODIFICATIONS ARE POLITELY DECLINED. Although may seem easy to accommodate, these requests compromise the unique characteristics of our food & efficiency of our service.

*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

*THE CONSUMPTION OF ANYTHING RAW OR UNDERCOOKED MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

EXECUTIVE CHEF PARTNER RILEY HUDDLESTON
EXECUTIVE CHEF JANINE FALVO