

## FIRST

### CHARCUTERIE

Artisanal Cured Meats and Pickled Vegetables, Grilled Bread

Small Board 25

Large Board 35

### STEAMED NEW ZEALAND GREEN MUSSELS

Chorizo, Cipollini and Shishito, Cilantro

23

### PACIFIC COAST OYSTERS

Mignonette and Horseradish, Cocktail Sauce

Half Dozen 18

One Dozen 35

### MAPLE SMOKED RAINBOW TROUT

Pickled Celery and Sunchoke Chips, Crème Fraîche

22

### YELLOWFIN TUNA TARTARE

Tomatillo, Caper and Cornichon, Sesame Bagel Crisp

26

### SHORT RIB CARPACCIO

Napa Cabbage, Parsley and Olives, Parmesan

24

## SOUP

### GREEN TOMATO BISQUE

Dungeness Crab, Dill Tomato and Caraway Croutons, Sherry Cream

24

### CARROT-GINGER SOUP

Tamarind and Coconut, Kataifi

20

## GREENS

### COLEMAN FARMS LIMESTONE LETTUCE

Pumpnickel Croutons, Hazelnuts and Red Flame Grapes, White Balsamic

18

### THE LOFT CAESAR

Baby Hearts of Romaine and Jicama, Aged Parmesan

19

### SPRING BEETS

Whipped Ricotta, Watercress and Savory Granola, Cider Vinaigrette

21

### HEIRLOOM TOMATO SALAD

Goat Cheese, Almonds and Dates, Saffron Vinaigrette

22

## PASTA

CARNAROLI RISOTTO  
Black Truffle, Cauliflower and Cherry Tomato, Parmesan  
33

BLACK KALE AND RICOTTA RAVIOLI  
Poached Egg and Red Wine Shallots, Sweet Onion Soubise  
34

LAMB PAPPARDELLE  
Red Wine Braised Leg, Fennel and Mint, Tomato  
38

## SEA

PAN-SEARED MAINE SCALLOPS  
Sunchoke Cream, Asparagus and Fried Capers, Tarragon  
48

LOCH DUART SALMON  
Farro, Almonds and Dates, Vadouvan Vinaigrette  
45

BAJA STRIPED BASS  
Butter Beans, Sweet Pepper and Bacon, Littleneck Clams  
46

SEARED ALASKAN HALIBUT  
Sweet Corn and Summer Beans, Pickled Peppers  
49

## LAND

MARY'S FARM CHICKEN  
Pan-Roast Breast, Chicken Sausage and Marble Potatoes, Mustard Greens  
41

ROTISSERIE KUROBUTA PORK LOIN  
Crispy Polenta, Roast Endive and Lardons, Sauce Chasseur  
43

COFFEE-CRUSTED NEW YORK STRIP  
Fourme d'Ambert Blue Cheese and Wild Arugula, Bourbon-Caramel  
48

8oz BEEF TENDERLOIN FILET  
Black Garlic, Cipollini and Creamed Greens, Sauce Bordelaise  
52

## ACCOMPANIMENTS

*9 each*

CRISPY BRUSSELS SPROUTS green peppercorn and garlic

POTATO PURÉE robuchon style

GRILLED LONG BEANS warm bacon vinaigrette