



MONTEREY

DINNER

RAW BAR

Monterey PLATEAU

8 oysters
8 shrimp
6 clams
tuna tartare
half lobster
130.

OYSTERS
on the half shell (6) 24.
LITTLE NECK CLAMS
on the half shell (6) 20.
**WHOLE CHILLED
LOBSTER**
cocktail sauce 67.
SHRIMP COCKTAIL
cocktail sauce 25.

SALMON BELLY
mustard oil, green apple,
horseradish 24.
BLUEFIN TUNA TARTARE
black sesame oil, cipolini onions,
uni 34.
HOKKAIDO SCALLOP
chive oil, daikon, serrano chili,
yuzu 28.

Grande PLATEAU

10 oysters
10 shrimp
6 clams
scallop
tuna tartare
whole lobster
215.

SALADS

CAESAR
little gem, white anchovies,
croutons 21.
THE CIRCLE
iceberg lettuce, bacon, tomato,
roquefort dressing 19.
BEETS & CARROTS
goat cheese, zaatar 21.
CASTELFRANCO
radicchio, figs, asian pear,
aged sherry vinaigrette 22.

HANDMADE PASTA

LUMACHE
goose and duck ragout,
whipped ricotta 30.
TRUFFLE LASAGNA
black truffle fonduta 36.
SAFFRON RISOTTO
lobster, mussels, clams,
celery 32.

SIDES

POTATO PURÉE
olive oil 13.
FRENCH FRIES
dijonnaise 12.
CAULIFLOWER GRATIN
three cheeses, herbed
breadcrumbs 15.
BROCCOLINI
garlic, red chili 15.
BRUSSELS SPROUTS
applewood smoked bacon 15.
CREAMED KALE
bechamel, garlic 15.

BREADS

**BALLOON SESAME
LAVASH**
carrot tahini,
merguez spiced almonds 14.
**COMTÉ & ONION
BREAD**
chive crème fraîche 18.

APPETIZERS

CRISPY ARTICHOKEs
meyer lemon, espelette aioli 23.
IBERICO PANCETTA
house cured, padron & piparra
peppers, serrano chili 23.
BARBECUED PRAWNS
new orleans style, anson mills
grits 26.
FOIE GRAS TORCHON
rhubarb, charred leek,
peppercorns, pistachio, brioche 32.
BEEF TARTARE
pickled quail egg, cornichons,
smoked egg, potato chips 26.
CRISPY FROG LEGS
spring garlic sauce, parsley, lemon
brown butter croutons 26.

Prime Steaks

served with bordelaise

TENDERLOIN

6 oz 42. • 10 oz 68.

**30-DAY DRY AGED
STRIP 14 oz 68.**

40-DAY DRY AGED

COTE DE BOEUF 149.

**PRIME RIB CART
SLOW ROASTED PRIME RIB**
potato puree, au jus,
horseradish cream 68.

ENTRÉES

GRILLED BLUEFIN TUNA
roasted cauliflower, caper berries,
romesco sauce 44.
NY GRILLED CHICKEN
charred spring vegetables, ginger
vinaigrette 35.
JAPANESE EGGPLANT
guajillo sauce, hen of the wood
mushroom, pumpkin seed &
peanut crumble, basmati rice 29.
PAN ROASTED SALMON
lentils, brussels sprouts, red wine
sauce 36.
IBÉRICO PORK CHOP
ginger cabbage, hon-shimeji
mushrooms, house bacon, smoked
pork sauce 44.
MONKFISH
crayfish, creamed kale,
lobster sauce 40.