

PRETZEL

CALIFORNIA DIP, IKURA
\$13

OYSTERS

AVOCADO MIGNONETTE, CRISPY GARLIC
\$22

HAMACHI CRUDO

CHIPOTLE, BORDEAUX RADISH
\$21

BEEF TARTARE

HAZELNUT, CONFIT TOMATO, OMBRA
\$18

JOHN'S TERRINE

FOIE GRAS, HAMMOCK, DUCK CONFIT,
SAVOY CABBAGE,
APPLE CIDER GASTRIQUE
\$23

FURONO BEETS

RHUBARB, CASHEW,
CHILI GARLIC, TROUT ROE
\$17

STRACCIATELLA

KOHLRABI, CHERMOULA,
SMOKED BRAZIL NUTS
\$17

OCEAN TROUT

HUBBARD PUMPKIN, GRENADA CHILI,
SHISHITO PEPPER
\$30

FRIED CHICKEN a la COGNAC

PICKLED BLACK TRUMPET,
BRUSSEL SPROUT, MATSUTAKE con SOMMIE
\$25

HUCKLEBERRY DUCK

BEEF KIMCHI, RUTABAGA
\$33

"CHUPE" POT-PIE

DUNGENESS CRAB, AJI DULCE,
CHARTREUSE
\$43

AUTUMN TART

SHITAKE, YELLOWFOOT,
CAULIFLOWER, VADOUVAN
\$24

86's BURGER

CHUMLEY'S SAUCE, BONE MARROW
CRISPY SHALLOT
\$25

EXECUTIVE CHEF VICTORIA BLAMEY