

COLD STARTERS

RAW CRUDITE

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

1/2 DOZEN OYSTERS

crab apple mignonette (18)

SMOKED SALMON TARTARE

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

SPICY TUNA

olive oil, grilled bread, crushed tomato paste (16)

CHARCUTERIE & PICKLES

natural meats, housemade pickled vegetables (24)

THE DUFFY BOAT SALAD

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

HARVEST KALE SALAD

baby kale, candied walnuts, grapes, figs, citrus vinaigrette (14)

AUTUMN PEAR SALAD

pear compressed with beet juice, oak lettuce, cider gel, pecan crumble, goat cheese (14)

PANZANELLA

heirloom tomatoes, vinegar pearls, basil, focaccia, Veget8, feta foam (14)

HOT STARTERS

PACIFIC SEAFOOD CHOWDER

grilled seafood, bacon broth poured table side (18)

SWEET CORN SOUP

charred baby corn, popcorn (13)

WARM LOBSTER LETTUCE CUPS

fingerlimes, smoke trout roe, butter lettuce (19)

LOCAL CALAMARI

blistered baby heirloom tomatoes, spinach, duck fat potatoes, shishitos (14)

CRISPY CALIFORNIA AVOCADO

calabrian chili mayo, puffed corn (12)

S.R.F. WAGYU FLAT IRON

horse radish, black garlic, aji amarillo, shiro butter, oyster leaves (24)



FOR THE MAIN

HOUSEMADE BUCATINI

sunchoke pesto sauce, parmesan crumbs (21)

LOBSTER

housemade potato gnocchi, caramelized carrot puree, lobster butter (36)

PAN ROASTED SCALLOPS

saffron bomba rice, butter braised fennel, spanish chorizo, charred pearl onion, romesco, tomato bomb (28)

TASMANIAN SALMON

kohlrabi, parsley root, spaghetti squash (28)

WILD ALASKAN HALIBUT

smoked tomato sauce, vegetable crepe cake (38)

FARMERS MARKET HALF CHICKEN

chicken breast, confit fried thigh, jus, roasted market vegetables (28)

PETITE 6OZ PRIME FILET

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

PRIME BONE-IN RIBEYE

potato au gratin, red wine demi (62)

LAMB LOLLICHOPS

eggplant, autumn squash, italian xo sauce (42)

CHEFS ADDITIONS

ROASTED MAITAKE MUSHROOMS

umami powder, sunflower seed puree (10)

AU GRATIN POTATOES

parmesan, herbs (12)

CREAM CORN

signature creamless creamed corn (10)

CHEF'S FAMOUS TRUFFLE FRIES

russet potato fries topped with black truffle (16)

ROASTED CAULIFLOWER

marcona almonds, curry (10)

HOUSEMADE BREAD

ask server about today's loaf (6)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS // 18% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE // SUBSTITUTIONS AND MODIFICATIONS POLITELY DECLINED

EXECUTIVE CHEF PARTNER
RILEY HUDDLESTON

EXECUTIVE CHEF
JANINE FALVO