

Supper Club – Sample Menu

Shaved A5 BM12 Wagyu

In-House Salt | Caper Berry | Preserve Lemon | Radish

Warm Olives

Chili Flake Marinated Mixed Olives | Pickled Onions | Herb Flat Bread | Market Produce

Seared Foie Gras

Brioche French Toast | Fig Gastrique | Crushed Hazelnuts

East Anchor Black Cod

Forbidden Rice | Black Garlic | Charred Scallion Vinaigrette | Citrus-Braised Bok Choy

Cast Iron Pan Seared Royal Ranch Tenderloin

Shallot Jam | Whiskey Braised Currants | Micro Chive

Slow Roasted Petite Carrots | Salt Crusted Roasted Beets + Carrot Top Pistou

Lemon Curd Panna Cotta

Warm Roasted Berries | Lavender Short Bread