

SĀGO

RAW

HAMACHI CRUDO

Citrus-Cured Hamachi • Shaved Pickled Serrano • Blood Orange Ceviche Liquid
• Blood Orange Supremes • Lemon Verbena Oil • Micro Cilantro
\$22

TUNA TARTARE

Albacore Tuna • Spicy Aioli • Avocado Puree • Negi • Sesame Seed Crackers • Nori Goma
\$23

OYSTERS ON THE HALF-SHELL

Pacific Kumiai Oysters (4) • Hibiscus Ginger Mignonette • Lime Granita • Micro Cilantro
\$19

THE TABLE

SEARED SALMON MEDALLIONS

Salad • Citrus Vinaigrette • Honey Lemon Butter • Minted Feta • Green Olive Salsa • Pistachio
\$25

HARISSA STEAMED MUSSELS & SHRIMP

Steamed Mussels • Parm Fries • Basil • Harissa Coconut Broth • Shrimp • Parmigiano Reggiano
\$27

BURGER

8 Oz. Burger • Brioche Bun • Harissa Tomato Bacon Jam • White Cheddar • Bread
And Butter Pickles • Avocado • Charred Red Onion • House Cut Fries
\$21

TRUFFLE FRIES

House Cut Potatoes • Shaved Parmigiano Reggiano • Cracked Black Pepper • White Truffle Oil • Truffle Dip
\$16

BLISTERED BRUSSELS

Balsamic Vinegar Reduction • Calabrian Chile Vin • Caper Crème Fraîche • Cheese Frico
\$15

'ZZA

MARGHERITA BURRATA

House Red Sauce • Burrata • Calabrian Pesto • Basil • Extra Virgin Olive Oil • Mozzarella
\$19

SAUSAGE

House Red Sauce • Fennel Sausage • Caramelized Fennel • Smoked
Mozzarella • Mozzarella • Salsa Verde • Fennel Whisps
\$21

