

CAESAR SALAD WITH NIMAN RANCH ALL-NATURAL BACON
organic romaine, grana padano crisps \$12

LOCH DUART SALMON POKE
avocado, tamari-yuzu marinade, tortilla chips \$17

STEAK TARTARE
tonnato, mojama, capers, cornichons, watercress \$16

TUSCAN KALE, SHAVED BRUSSELS SPROUTS AND PECORINO
red wine vinaigrette, currants, braeburn apples, shallots, toasted pecans \$11

CHARRED WILD CAUGHT SPANISH OCTOPUS
mascarpone, polenta, puttanesca \$14

CHICKEN LIVER MOUSSE
sesame grilled bread, red onion marmalade, chives \$12

BELLWETHER FARMS RICOTTA GNUDI
butternut squash, cherries, confit chestnuts \$17

SWEET POTATO AGNOLOTTI
duck confit, poached cranberries, toasted pistachios, browned butter \$18

NIMAN RANCH BURGER
tomato, arugula, caramelized onion, garlic aioli \$13

WILD PACIFIC WHITE SHRIMP AND CHORIZO BURGER
avocado, pepper jack, broccoli sprouts, spicy sauce \$15

ATLANTIC SALMON FILET
caponata, eggplant, celery, pine nuts, vincotto \$23

CREEKSTONE FARMS HANGER STEAK
grilled lemon, french fries \$26

GRILLED BUTTERFLIED EUROPEAN SEA BASS
confit fennel, piquillo peppers, lemon, capers, castelvetrano olives \$29

SEARED ATLANTIC SEA SCALLOPS
english peas, chanterelle mushrooms, pickled lemon, mint, miso \$29

SUCKLING PORK PORCHETTA
grilled endive, lima beans, scarlet runners, pork sauce, apple mostarda \$27

36 DAY DRY-AGED CREEKSTONE FARMS RIB EYE
duck fat potatoes, caramelized onions, béarnaise \$34

SNAKE RIVER FARMS SKIRT STEAK
tomato raisins, shishito aioli, romaine hearts \$28

LONG ISLAND DUCK BREAST
red wine braised cabbage, spice roasted quince \$32

ROASTED AMISH CHICKEN
roasted half chicken, soffritto braised romano beans, chicken jus \$23

COMMERSON

A 20% Service Fee will be automatically added to all parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.