



Restaurant & Bar

FEBRUARY PROMOTIONS

PEARLS & BUBBLES

6 Oysters With a Glass of Gloria Ferrer

18

BELUGA LENTIL & CHIOGGIA BEET SALAD

Pan Seared Triple Cream Brie, Frisée, Lamb Lettuce, Red Verjus Chervil Emulsion

With a Glass of

Br Cohn "Silver Label" Chardonnay, North Coast

22

THE ROCK

Thinly sliced Wagyu beef coulotte cooked tableside on a sizzling Japanese river stone trio of sauces - spicy Korean sauce, kizami wasabi mustard, cilantro pesto

With a Glass of

Br Cohn "Silver Label" Cabernet Sauvignon, North Coast

28

Inquire about our BR Cohn Wine Makers Dinner with Bruce Cohn on March 22, 2012

SUSHI & RAW BAR

*Our sushi is handcrafted using exquisite fish from Japan and local waters.
We ask your patience with preparation times.*

SASHIMI SAMPLER 22

HAMACHI ponzu sauce, jalapeños **MAGURO** soy -passion fruit sauce

SALMON coconut curry **SUZUKI** momiji oroshi ponzu

SUZUKI CARPACCIO 12

shiso leaves, yuzu pepper, truffle oil, ikura

TAKO TIRADITO 12

yuzu juice, fleur de sel, cilantro

HAMACHI CRUDO 14

blood orange segment, fleur de sel,
extra virgin olive oil & micro basil

MAGURO POKE 14

wakame salad, crispy garlic, sesame- soy dressing

NIGIRI

2pcs

MAGURO Tuna 8

HAMACHI Yellowtail 8

UNAGI Eel 7

UNI Sea Urchin 9

EBI Prawn 6

TAKO Octopus 6

SAKE Salmon 7

HIRAME Fluke 7

SUZUKI Stripped Bass 7

SASHIMI

7 pcs / 24

maguro, hamachi, salmon

15pcs / 40

maguro, hamachi, salmon, shiromi, tako

ANZU SPECIALTY ROLLS

TITUS 16

spicy tuna, salmon, avocado, cucumber, lime, cilantro,
jalapeño, ponzu sauce

ANZU 17

crabmeat, shrimp tempura, spicy tuna, cucumber, eel
sauce, spicy mayo

GREEN LANTERN 16

tuna, hamachi, kaiware, wasabi tobiko caviar, cucumber

WHAT?! 16

hamachi, scallop, cucumber, avocado, fresh jalapeño, kiwi

GRASSHOPPER 16

shrimp tempura, unagi, suzuki, avocado, shiso

LOBSTER 21

maine lobster, tuna, mango, cilantro, sesame soy wrap,
citrus aioli

CALIFORNIA ROLL 9

crab, avocado, cucumber

STARTERS

THE ROCK 18

Thinly sliced Wagyu beef coulotte cooked tableside on a sizzling Japanese river stone
trio of sauces - spicy Korean sauce, kizami wasabi mustard, cilantro pesto

KABOCHA PUMPKIN BISQUE 10
Dungeness crab, lemon crème fraîche, fried sage

MILKFED VEAL SHORT RIBS 14
endives, upland cress, Muscat grapes, candied pecans,
apple cider vinaigrette

ANZU CAESAR SALAD 9
La Quercia prosciutto, shaved pepato cheese,
garlic lotus chips, Kabosu Caesar dressing

MAINE LOBSTER SALAD 18
foie gras terrine, pear kanten, anis tuile, Thai curry dressing

PETITE ICEBERG LETTUCE WEDGES 9
smoked bacon, shaved pickled onions,
Point Reyes blue dressing

BELUGA LENTIL & CHIOGGIA BEET SALAD 11
pan seared triple cream brie, frisée, lamb lettuce,
red verjus chervil emulsion

PRIME

PRIME BEEF FILET MIGNON 8 oz 42

PRIME BEEF RIBEYE 12 oz 39

WAGYU BEEF ONGLET 10 oz 36

MAINE LOBSTER 1 lb 38

KUROBUTA PORK CHOPS 34

CHOICE OF

ACCOMPANIMENT

Organic Kaffir Lime Brown rice Pilaf
Rustic Scallions Mash
Garlic Pommes Frites

SAUCE

Béarnaise Sauce
Blue Cheese Butter
Dijon Sherry Essence

EXTRA 6

ROASTED OYSTER MUSHROOMS

"MAC & CHEESE"

SPICY CREAM OF SPINACH

MAIN

CILANTRO SEARED PRAWNS 22
Japanese potatoes, smoked lardons, Himalayan truffle, spring leek, lime chili butter

SORREL WRAPPED SEABASS 27
grilled carrots, rutabagas, taro, lotus root, cipollini onions, syrah essence

PAN SEARED KING SALMON 24
Vietnamese spring roll, garlic spinach, hen of the wood mushrooms, Mandarin soy reduction

SPAGHETTI SQUASH STIR FRY 17
asparagus tempura, pan seared tofu, king oyster mushroom, ponzu reduction

OVEN ROASTED MARY'S FARM CHICKEN 22
grilled artichoke, picholine olives, rustic mashed potatoes, Maui onions jus

HONEY ROASTED SONOMA DUCK BREAST 28
turnips puree, snow peas, baby bok choy, tamarind sauce

BRAISED VENISON OSSO BUCCO 26
baby root vegetables, braised black cabbage, huckleberry gastrique

Restaurant Chef Laurent Berthon

AS PART OF OUR COMMITMENT TO CONSERVING THE ENVIRONMENT,
OUR MENU CONTAINS LOCALLY SOURCED, ORGANIC OR SUSTAINABLE ITEMS.

A gratuity of 18% will be added to parties of six or more guests