

cavatina

Snacks

Marcona Almonds <i>smoked paprika and sea salt</i>	6
Homemade Potato Chips <i>"sunset secret spice mix", green-chile onion dip</i>	7
Deviled Eggs with Guanciale Bits	7
Crostini with Homemade Ricotta <i>truffle honey</i>	8
Spicy Jalapeño Tater Tots <i>smoky béarnaise</i>	7
Crunchy Olives with Cabrales and Speck Powder	7
Bruschetta with Crushed Avocado <i>pickled fresno chiles and maldon sea salt</i>	7

Small Plates

Crispy Baby Artichokes <i>with spicy vegetable aioli</i>	11
Lamb Meatballs <i>tomato, cumin, pine nuts, ricotta salata</i>	12
Cheese, Salumi and Bread	p/a
Baby Kale Salad <i>cucumber, red pepper, almonds, manchego cheese</i>	9
Chilled Lobster <i>cauliflower panna cotta, chervil, caviar</i>	16
Crispy Brussels Sprouts <i>bacon, jalapeño, walnuts and sherry vinegar</i>	11
Grilled Spanish Octopus <i>black chickpea puree, fresno chiles, olives, parsley</i>	14
Ancient Grains <i>charred broccoli, cashews, golden raisins, and spiced vinaigrette</i>	12
Wild Mushrooms <i>creamy polenta, soft egg and crispy shallots</i>	12
Shredded Cabbage Salad <i>raw vegetables, pistachios, and spicy herb dressing</i>	9
Tender Beef Tongue <i>beluga lentils, bacon, and salsa verde</i>	13
Steamed P.E.I. Mussels <i>garlic, tomatoes, chile, and grilled bread</i>	11
Classic Steak Tartare <i>violet mustard and grilled country bread</i>	16
Slow Roasted Winter Vegetables <i>serrano ham, medijool dates and lemon zest</i>	13

Crudo

Oysters On The Half Shell <i>black pepper mignonette</i>	18
North American Steelhead Trout <i>grapefruit, fennel, mint</i>	12
Yellowtail with Uni and Caviar	19
Hawaiian Snapper <i>pickled red onion, avocado and lime</i>	17
Ahi Tuna <i>cucumber, red jalapeño, meyer lemon and crispy rice</i>	16
Local Shrimp <i>tomatillos, chile, cilantro, pomegranate</i>	16

Ossetra Caviar

traditional garniture, toast points
165/oz

Entrées

Slow-Cooked Salmon <i>whole wheat couscous, shaved brussels sprouts, bacon, grapefruit</i>	28
Mediterranean Sea Bass <i>olive oil, sea salt, lemon, and winter vegetable salad</i>	35
Roasted Cauliflower "Steak" <i>brussels sprout leaves, carrots green tomato-harissa yogurt</i>	22
The Marquis Cheeseburger <i>crispy onions, cheddar cheese, horseradish-black pepper sauce</i>	18
Prime "Butler's" Steak <i>heirloom carrots, brown butter potatoes, endive</i>	34
Homemade Kale Pasta <i>spicy lobster and tomato</i>	24
Roasted Loin of Lamb <i>quick ratatouille, cauliflower puree, pine nuts, cumin</i>	36
Lemon-Thyme Basted Chicken <i>cipollini onions, broccoli, peewee potatoes, bacon</i>	29

Kindly refrain from using cameras and cell phones while in the restaurant.