

LORD STANLEY

SNACKS

Warm gougères with black trompettes and parmesan . . . 4 each
Gilda - anchovy, manzanilla olive, guindilla pepper . . . 3 each
Shrimp pain de mie toast with green goddess and dill . . . 5 each

SHELLFISH

Dungeness crab roll with house kimchi and scallion . . . 14
Beausoleil and Marin Miyagi oysters,
on the half shell with lemon and mignonette . . . 6 for 24
Escargots in the shell, served classically
with parsley, garlic butter and bread crumbs . . . 6 for 21

CAVIAR

Tsar Nicoulai Reserve caviar served with crispy Yukon gold potato,
crème fraîche, fava leaf and cured egg yolk
4 g. for 24 / 1 oz. for 120

STARTERS

Chicory salad with pink lady apple, walnuts, shiso and a honey vinaigrette . . . 18
Hamachi crudo with white kimchi, toasted and seasoned nori, perilla oil . . . 21
Soupe à l'oignon gratinée with Gruyere and bone marrow . . . 18
Beef tartare with hazelnut, paprika, watercress and toasted sourdough . . . 20

PASTA

Spinach farfalle with wild mushrooms, toasted pine nuts and parmesan . . . 27

FISH

'Cod au vin', served on the bone with red wine fumet . . . 30
Whole Half Moon Bay Petrale sole meunière . . . 42
Striped sea bass with aromatic braissage and Bloomsdale spinach . . . 34

MEAT

Aged Wagyu 'côte de boeuf' served with shallot jam, red wine jus and beurre maître d'hôtel . . . 90
Heirloom hen with black Périgord truffle, fava leaf and madeira jus . . . 38
Beef short rib Pot-au-Feu, fortified broth with root vegetables and parsley . . . 31
Kurobuta pork chop with Japanese curry, granny smith apple and shiso . . . 34

SIDES . . . 9

Mixed green salad with white balsamic and parmesan
'Pomme Pomme' purée, Yukon gold potato and granny smith apple
Broccoli di Ciccio a la plancha with anchovy, garlic and chili
Sautéed hen of the woods, king trumpets & button mushrooms, hen jus

CHEF DE CUISINE NATHAN MATKOWSKY

20% service charge is added to each check and split amongst the entire team / 5% SF Mandates go towards health care