

CALIFORNIA MARKET AT
PACIFIC'S EDGE

LAND

surf and turf* ^{GF}

6 oz. allen bros. filet | potato gratin | wild tiger prawn | red wine jus | asparagus | garlic butter
sixty-five

liberty duck*

corn and bean faro | cherry marmalade | pickled apple | demi
forty-two

pistachio crusted lamb rack*

local vegetables | anson mills white cheddar polenta | confit tomato | natural sauce
fifty

steak frites* ^{GF}

12oz allen bros. NY strip | blackberry-bleu cheese butter | hand cut garlic wedges | demi
forty-four

SEA

lobster risotto* ^{GF}

lobster | wild tiger prawn | grilled corn | heirloom tomato | shellfish broth | lemon oil | tarragon
forty-five

diver scallops* ^{GF}

cauliflower-marrow puree | local mushroom | tangerine emulsion | citrus
forty-nine

cioppino*

shellfish | calamari | local catch | lobster saffron broth
forty-five

miso glazed sable fish*

bok choy | white miso | local mushroom | furikake
thirty-eight

daily stuffed pasta

thirty-four

SIDES

roasted mushrooms | polenta | potato gratin | heirloom tomatoes & olive oil
sautéed greens
nine

PLANT BASED TASTING MENU ^{GF}

4 course tasting – **sixty five**
with wine pairing – **ninety five**

GF= GLUTEN FREE ITEMS

Executive Chef: Christopher Vacca
Sous Chef: Benoit Petel

STARTER

seafood tower* GF

lobster tail | 12 little neck clams | 12 mussels |
12 shrimp | 8 oysters | crab legs
ninety-five

hamachi crudo* GF

avocado | radish | citrus | jalapeno
twenty-two

beef carpaccio* GF

tenderloin | asparagus | curry | almonds | olive oil
twenty-one

oysters on the half shell* GF

local oysters | mignonette | cocktail sauce | lemon
half-dozen... nineteen
one dozen... thirty-six

charred octopus* GF

summer bean | tuna aioli | local seaweed | lemon
oil & sundried tomato
twenty-two

brussel sprouts GF

milagro | pancetta | cashew cheese | meyer lemon
fourteen

SALAD

watermelon salad

arugula | feta cheese | chilli oil | mint | tangerine
nineteen

beets & berries GF

candied hazelnuts | almond cheese | balsamic | heirloom beets | radish
eighteen

california salad GF

local greens | shaved vegetables | shallot vinaigrette | humbolt fog goat cheese | stone fruit
fifteen

wedge salad GF

lardons | point Reyes blue cheese | snipped chives | buttermilk dressing
toasted almonds | pickled strawberries
seventeen

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for your convenience, an 18% service charge is automatically added to all parties of 6 or more

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.