

BULLE

Caviar Selection

Butter milk bread, crème fraiche, yolk jam, shallot, chives

Ossetra

90

Kaluga Amber

125

Bulle Bread whipped buttermilk

complimentary

Cold

Gem Salad	14
turmeric dressing, shaved vegetables, green goddess	
Beet Salad	15
candied walnuts, goat cheese, Asian pear	
Watermelon Salad	19
ricotta gelato, peaches, basil	
French Onion Dip	13
caramelized onion, crispy chips	
West Coast Oyster (6pc/12pc)	23/41
mignonette, herbal oil	
Beef Tartare	27
egg yolk jam, pimentón, crispy chips	
Champagne & Sorbet Float	21
Roederer Estate Brut, strawberry sorbet	

Hot

Fire Roasted Squash	28
romesco, pistachio, chili oil	
Duck Confit	25
melted leeks, beans, duck jus	
Uni Rice	33
koshihikari rice, sesame, uni butter	
Scallops	52
cilantro, chorizo, daikon	
Poached Farm Egg	23
Iberico ham, spinach, parmesan	
Iberico Ham Toast	27
100% Iberico Pork, buttermilk bread	
Pappardelle Pasta	21
Parmesan, beurre blanc, chives	

Entrées

Grilled Chicken	34
bok choy, roasted cherry tomatoes, chicken jus	
Grilled Salmon	41
lemongrass emulsion, heirloom vegetable	
CA Dry Aged Local Buddha Duck	59
poached pears, turnips, duck jus	
Prime Striploin / Prime Filet	57/72
Point Reyes blue cheese, shallot, beef jus	
Côte de Boeuf (2-4 Guests)	245
30 day dry aged, 40oz bone in prime ribeye	
Pork Tomahawk (1-2 guests)	56/105
<i>choose single bone/ double bone</i>	
coconut, pineapple, peppers	
100% Acorn Fed Pork Secreto (1-2 guests)	115
pickled berries, farm vegetable, chicken jus	

Supplements Add to any dish:

14g Kaluga caviar	40
15g Australian black truffles	55

Please advise your server of any allergies. Menu items may contain or come into contact with common allergens. Cross-contamination may occur.