

BULLE

CAVIAR SELECTION

BUTTER MILK BREAD, CRÈME FRAICHE, YOLK JAM, SHALLOT, CHIVES

Calvisius — 110

COLD

Gem Salad — 14

turmeric dressing, vegetables, green goddess

Beet Salad — 15

candied walnuts, goat cheese, Asian pear

Grilled Peach Salad — 18

mascarpone, pistachio

French Onion Dip — 13

caramelized onion, crispy chips

Big Eye Tuna — 39

fennel mustard, tomato saffron, fines herb, zucchini blossom

West Coast Oyster 6pc/12pc — 23/42

mignonette, herbal oil

Beef Tartare — 27

egg yolk jam, pimentón, crispy chips

HOT

Fire Roasted Squash — 28

romesco, pistachio, chili oil

Scallops — 52

cilantro, chorizo, daikon

Iberico Ham Toast — 27

100% Iberico Pork, buttermilk bread

Poached Farm Egg — 23

Iberico ham, spinach, parmesan

Duck Confit — 25

melted leeks, beans, duck jus

Pappardelle Pasta — 21

Parmesan, beurre blanc, chives

ENTRÉES

Grilled Black Tiger Shrimp — 33

potato gnocchi, cherry tomato, Leek

Prime Filet — 72

8oz with Point Reyes blue cheese, shallot

Alaskan Halibut — 48

sesame, coconut curry, squash, arugula

Prime NY Striploin — 52

Point Reyes blue cheese, shallot, beef jus

Australian Waygu Ribeye — 140

20 day dry aged, 16 oz, ribeye

Grilled Chicken — 34

cherry tomatoes, Swiss chard, baby carrots

Grilled Salmon — 41

lemongrass emulsion, heirloom vegetable

SUPPLEMENTS

14g Calvisius caviar — 40

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES. MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS. CROSS-CONTAMINATION MAY OCCUR.