LORD STANLEY

SNACKS

Warm gougères with black trompettes and parmesan . . . 4 each

Gilda - anchovy, manzanilla olive, guindilla pepper . . . 3 each

Shrimp pain de mie 'soldier' and smoked tomato dip . . . 5 each

SHELLFISH

Dungeness crab roll with mayonnaise and kimchi . . . 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 served with whipped brandade and warm flatbread

4 g. for 24 / 1 oz. for 120

STARTERS

Chicory salad with pink lady apple, walnuts, shiso and a honey vinaigrette . . . 18

Scallop crudo with winter citrus and gochugaru salsa macha . . . 24

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 Beef Chop served with shallot jam, red wine jus and beurre maître d'hôtel . . . 90

Crispy pork belly with ginger and scallion, pork jus . . . 28

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 . . . 67

SIDES . . . 9

Mixed green salad with white balsamic and parmesan

'Pomme Pomme' purée, Yukon gold potato and granny smith apple

Broccolini a la plancha with anchovy, garlic and chili

Sautéed hen of the woods, king trumpets and button mushrooms with 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