

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

Smoked mussels in paprika oil with aioli and grilled sourdough . . . 11

Beausoleil and Marin Miyagi oysters, on the half shell with lemon and mignonette . . . 6 for 24

Escargots vol-au-vent with trumpet mushrooms and parsley . . . 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

Jumbo asparagus with saucisson, fennel, carrot and chilled nage . . . 17

Hamachi crudo with white kimchi, toasted and seasoned nori, perilla oil . . . 21

Beef tartare with hazelnut, paprika, watercress and toasted sourdough . . . 20

PASTA

Ricotta gnudi with morel mushrooms, fava beans and St. Stephen cheese . . . 27

FISH

Halibut in fumet vert with wilted greens and coriander blossoms . . . 30

Whole Half Moon Bay Petrale sole, breaded and fried, served with sauce gribiche and lemon . . . 42

Wild Alaskan King salmon in beurre blanc with its roe and sorrel . . . 35

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, yellowfoot mushrooms and madeira jus . . . 38

Beef short rib Pot-au-Feu in fortified broth, served with root vegetables . . . 31

Kurobuta pork chop with Japanese curry, granny smith apple and shiso . . . 34

SIDES . . . 9

Mixed green salad with white balsamic and parmesan

Pomme dauphinoise, Yukon gold potato and gruyere cheese

Broccoli di Ciccio a la plancha with anchovy, garlic and chili

Leeks vinaigrette, served warm with pine nuts and chervil

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