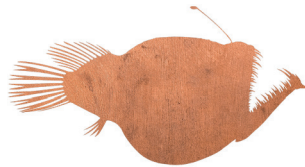


LUNCH

{ 12 P M - 2 : 3 0 P M }



QUICK CATCH

Pacific Oysters, Seaweed Vinegar & Embered Tomato

Half Sea Bream with Coconut & Swarnadwipa

or

Half Chicken Roasted in the Wood Oven

with

Lettuces & Herbs with Meyer Lemon

Soft Serve Sundae

38 per person

TO START

Angler Private Batch Caviar 98 per ounce

Pacific Oysters with Seaweed Vinegar and Embered Tomato 5 per

Kingfish Cru, Yuzu & Fig Leaf 22

Hot Fried Frog Legs with Cardamom Crème Fraîche 24

Lettuces & Herbs with Meyer Lemon 19

BREAD

Parkerhouse Rolls & Cultured Seaweed Butter 16

VEGETABLES

Blistered Asparagus, Chili & Pistachio 20

Angler Potato with Sauce of Taleggio 22

Angler Fries 9

FISH & MEAT

Lobster Buns 28

Mt. Lassen Trout and its Roe with Dill & Cultured Cream 46

Whole Sea Bream with Coconut & Swarnadwipa 60

Game Burger 24

Whole Pastured Chicken Roasted in the Wood Oven 80

*Please note that a 20% service charge will be added to each check
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness especially if you have certain medical conditions.*

HAPPY HOUR

{ 5 P M - 6 : 3 0 P M }

B a r

W I N E

*Saison Winery Brousseau, Chardonnay,
Monterey, California 2020 9*

*Saison Winery Regan, Pinot Noir,
Santa Cruz Mountains, California 2020 9*

*Saison Winery Roadies, Syrah Rosé,
Monterey, California 2018 (375ml Can) 15*

*Pierre Sparr, Crémant Rosé,
Alsace, France NV 10*

*Sorgente Extra Dry, Prosecco,
Friuli-Venezia Giulia, Italy NV 10*

COCKTAILS 12

Black Manhattan

Shiso Sour

Boulevardier

Suntory Martini

California Dream

Paper Plane

B I T E S

Pacific Oysters with Seaweed Vinegar & Embered Tomato 4 per

Lettuces & Herbs with Meyer Lemon 11

Parkerhouse Rolls & Cultured Seaweed Butter 12

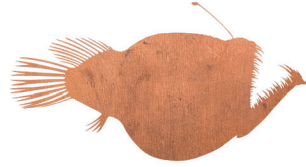
Hot Fried Frog Legs with Cardamom Crème Fraîche 18

Please note that a 20% service charge will be added to each check

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may increase your risk of foodborne illness especially if you have certain medical conditions.*

DINNER

{ BEGINNING AT 5 PM }



CAVIAR

Angler Private Batch Caviar 98 per ounce

TO START

Pacific Oysters with Seaweed Vinegar and Embered Tomato 5 per

Bluefin Tuna & Kelp with Rice Crisp 26

Kingfish Cru, Yuzu & Fig Leaf 22

Hot Fried Frog Legs with Cardamom Crème Fraîche 24

Lettuces & Herbs with Meyer Lemon 19

Radicchio and Allium X.O. 21

BREAD

Parkerhouse Rolls & Cultured Seaweed Butter 16

VEGETABLES

Blistered Asparagus, Chili & Pistachio 20

Angler Potato with Sauce of Taleggio 22

Slowly Grilled Hen of Woods Mushroom 19

FISH & MEAT

Grilled Hand-Dived Scallop 26 per

Mt. Lassen Trout and its Roe with Dill & Cultured Cream 46

Whole Sea Bream with Coconut & Swarnadwipa 60

Lobster Rice with Sauce of its Shells 78

Whole Pastured Chicken Roasted in the Wood Oven 80

15 oz Gold Label Wagyu Ribeye 149

LET US COOK FOR YOU

Highlights of this Evening's Menu

138 per person

98 wine progression

Please note that a 20% service charge will be added to each check

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DESSERT 17

{ ALL DAY }

Soft Serve Sundae

Chocolate Bar

Coconut Sorbet

AFTER DINNER DRINKS

Sweet Wine in Three Styles 65

White Russian 19

COFFEE & TEA

Sightglass Blueboon Coffee 5

Sightglass Hunky Dory Decaf Coffee 5

Herbal, Chamomile & Mint 8

Green, Spring Maofeng, Guizhou Province, China 9

Black, Golden Monkey, Fujian Province, China 8

Please note that a 20% service charge will be added to each check