

appetizers

Shrimp Tempura | 18

Cumin spiced Black Bean Puree
Chili Butternut Squash Puree
Fried Yuka Chips, Adobo Drizzle

Foie Gras Torchon | 20

Brioche Crouton, Fried Shallots, Frisee,
Candied Citrus, Blood Orange Gastrique

Roasted Bone Marrow | 17

Grilled Toast Points, Bacon Onion Jam
Gremolata

soups

Lobster Bisque | 15

Black Truffle Crisp

Mushroom Potage | 14

Mushroom Ceviche, Crisp Sage Potatoes, Truffle Oil

Salads

Scarborough Mixed Greens | 15

Dried Cranberries, Walnuts, Apple
Pomegranate Vinaigrette

Brussel Sprout Salad | 15

Farro, Pecans, Roasted Winter Squash
Yogurt Green Goddess Dressing



EMBERS



*Fish cuts are source approved by the
Monterey Bay Aquarium
sustainable seafood program.*

signatures

Filet Oscar | 46

6 oz. Prime Filet Topped with Artichoke Bottom
Dungeness Crab, Béarnaise, Yukon Mash

Pan Seared Corvina Sea Bass | 36

Caponata, Mushroom Arancini Balls
Red Pepper Jus

Gratineed Spaghetti Squash Risotto | 30

Carrots, Parmesan Cheese, Mascarpone
Basil Pesto

Maple Leaf Farms Duck Breast | 40

Panisse, Grilled Marinated Endive
Pomegranate Gel, Sherry Jus

Juniper Scented Venison Loin | 44

Truffled Celeriac-Potato Puree, Roasted Miatake
Mushrooms, Sour Cherry Jus

Sablefish | 37

Turmeric Garbanzo Beans, Black Tahini, roasted
Baby Carrots, Espellete Roasted Pepper Chutney

16 oz. Prime Rib Eye | 48

Truffle Pomme Frites, Roasted Shallot Butter