

BAR FOOD

Moon Chips \$8

Crispy Midnight Moon Cheese Chips Dusted with Togarashi

Pomme Frites \$8

Shoestring Fries or Sweet Potato Fries tossed with Fine Herbs & Chef's Selection of Dipping Sauces

Cheese & Charcuterie Plate \$19

Selection of Artisanal Cheeses & Meats, Fresh Berries, Compote & Miniature Baguette

Mache Beet Salad \$13

Mache, Marinated Beets, Vanilla Scented Pecans, Humboldt Fog & Honey Sherry Vinaigrette

Serrano Ham & Melon Salad \$14

Shaved Serrano Ham & Cantaloupe, Burrata Mozzarella with 25yr Pedro Ximenez

Wasabi Pea Crusted Ahí \$15

Wasabi Pea Crusted Seared Ahí Tuna with Plum Ginger Marshmallow,
Marinated Seaweed Salad & Soy Sauce Pudding

Buffalo Rings \$15

Fried Calamari tossed in Buffalo Hot Sauce with Celery Root Slaw, Valdeon Blue Cheese Aioli

Lobster Corn Dogs \$16

Mini Lobster Corn Dogs with Mango Curry Ketchup

Kobe Patty Melt Sliders \$15

American Kobe Burgers on Brioche with Bacon Tomato Jam, Caramelized Onions,
Petit Basque & Baby Arugula

Steam Bun Pork Belly Panini \$15

Five Spiced Braised Pork Belly on a Pressed Steam Bun with Sweet & Sour Carrot Daikon Slaw

Everything "Bagel" \$14

Smoked Salmon in a Toasted Flatbread with Lemon & Chive Brillat Savarin, Heirloom Tomato, Caper Berries

Chocolate Hazelnut Gateau \$13

7 Layer Chocolate Hazelnut Gateau, with Caramel Popcorn Ice Cream

Vanilla Bean Brulée \$13

Vanilla Bean Brulée, Mixed Berry Compote with Almond Meringue

Menu Subject to Change