



ESTABLISHED 2018



Wine Spectator  
Award 2024

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Editor's Pick  
Best Seafood

# Jewels of Land & Sea

8 Course Tasting Menu is available for parties of 6 or less.

CAVIAR traditional accoutrement | Siberian 1oz 89 | Oscietra 1oz 250  
HALF DOZEN OYSTERS\* apple mustard | green tea mignonette | fresh horseradish 29  
MAINE LOBSTER chilled maine lobster | mango mustard | marie rose sauce 74

## SAILS TASTING MENU -Per Table Only-

235 PER PERSON | 390 WITH WINE PAIRING

### LOCAL FARM EGG

truffle and potato espuma  
*Telmont Champagne, Brut, FR*



### CRAB

avocado, pepper jam, mango purée  
*Marquis de Goulaine Rose d'Anjou La Roseaie, Loire, France*



### CRUDO\*

melon, pickled radish, whole grain mustard citrus vinaigrette  
*Weingut Ulrich Langguth "Gourmet" Riesling 2020*



### LOBSTER RAVIOLI

Maine lobster, shellfish reduction  
*Christopher Creek, Lavio Vineyard, Sonoma Coast 2017*



### TUNA ROSSINI

smoked onion, truffle jus, seared foie gras  
*Tenute - Guicciardini Stroozzi 'Momi' Rosso Maremma, Tuscany*

OR

### 'LITTLE JOE' TENDERLOIN ROSSINI

roasted onion, maitake mushrooms, seared foie gras  
*Taplin Cellars 'Terra 9' cabernet Sauvignon, St.Helena '12*



### BLOOD ORANGE SORBET

campari



### GRAND MARNIER SOUFFLÉ

grand marnier crème anglaise, house made vanilla ice cream  
*Domaine de Durban, Muscat de Beaumes 2016*

OR

### STICKY TOFFEE PUDDING

hot toffee sauce, candied pecans, house made vanilla bean ice cream  
*Kopke 30-Year-Old Tawny Port, Portugal*

## SAILS A LA CARTE MENU

CAVIAR traditional accoutrement | Siberian loz 150 | Oscietra loz 300  
HALF DOZEN OYSTERS\* apple mustard | green tea mignonette | fresh horseradish 29

### — COLD STARTERS —

CRAB & AVOCADO peekytoe crab, crème fraiche, pepper jam, mango purée 36  
ARTICHOKE SALAD organic baby greens, fennel, banyuls roast shallot vinaigrette 22  
ORGANIC HEIRLOOM TOMATO SALAD french feta cheese, cucumber, golden beet, kalamon tapenade, moscato vinaigrette 18  
FOIE GRAS TORCHON cocoa nib, berry compote, yuzu 39  
CRUDO\* melon, pickled radish, whole grain mustard citrus vinaigrette 24  
TUNA TARTARE\* fennel marmalade, white soy vinaigrette, avocado mousse, sesame tuille 24  
BEEF TARTARE\* little joe grass fed prime tenderloin, foie gras ballotine, smoked eel, apple purée, brioche 39

### — HOT STARTERS —

PEA & ASPARAGUS SOUP faroe island salmon, garlic potato espuma 21  
WOOD-GRILLED OCTOPUS hazelnut romesco, piquillo pepper & caper vinaigrette 36  
SHARK BAY SCALLOPS sage beurre blanc, squash purée 24  
SEARED FOIE GRAS brioche, berry compote, yuzu, pistachio 39  
CRISPY PORK BELLY miso-glaze, caramelized orange, fennel 18

### — PASTA —

LINGUINI clams, nori, calabrian chili sea broth 35  
TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio 28  
LOBSTER RAVIOLI maine lobster, shellfish reduction 59  
TRUFFLE RISOTTO piave vecchio, mascarpone, black truffle 42

### — MAIN —

DOVER SOLE whole dover sole, piccata sauce 115  
TUNA ROSSINI pepper-crust yellowfin tuna, seared foie gras, smoked onion puree, truffle jus 69  
ORGANIC CHICKEN broccolini, house made chicken-fennel sausage, pistachio cream, red pepper purée 42  
'LITTLE JOE' PRIME TENDERLOIN australian grass-fed beef, pearl onion, natural jus 72  
WAGYU STRIPLOIN pan-seared, thyme garlic butter, potato fondant, natural jus 79  
WAGYU TENDERLOIN tajima wagyu, potato fondant, natural jus 105  
14oz WAGYU RIBEYE tajima wagyu, potato fondant, natural jus 115  
WAGYU BONE-IN RIBEYE tajima wagyu, natural jus 98 per lbs

### — SEAFOOD MARKET —

NEW ZEALAND LANGOUSTINE 32  
FRESH CATCH OF THE DAY (MP)

Daily offering fresh from our local fisherman and the shores of the Mediterranean Sea.  
Prepared on our Wood-Burning Grill or A la Plancha with choice of Beurre Blanc, Piccata Sauce or Provençal Vinaigrette

### — ACCOMPANIMENTS —

WILD MUSHROOMS 29 organic maitake, king trumpet, white beach	POTATO PURÉE 15 yucon gold potatoes, french echire butter
DUCK FAT POTATO GRATIN 15 yucon gold potatoes, turnip, sweet onion	TRUFFLE POTATO PURÉE 29 yucon gold potatoes, french echire butter, black truffle
GRILLED ASPARAGUS 15 wood-grilled asparagus, asparagus purée, cured egg yolk	ROASTED VEGETABLES 14 selection of summer vegetables, sea bean, olive, provincial

### — DESSERT —

MONTENEGRO mountain honey, walnuts, goat milk yoghurt 14  
APPLE TARTE TATIN house made vanilla ice cream 21  
STICKY TOFFEE PUDDING medjool dates, hot toffee sauce, candied pecans, house made vanilla bean ice cream 21  
CHOCOLATE HAZELNUT GATEAU hazelnut nougatine, salted caramel, house made chocolate ice cream 18  
GRAND MARNIER SOUFFLÉ grand marnier crème anglaise, house made vanilla bean ice cream 29  
VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla bean ice cream 29  
SORBET SELECTION three scoops of house made sorbet, fresh berries 18

\*22 % SERVICE CHARGE 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. IF YOU SUFFER FROM THE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.