



CRUDO

Crudo and Charcuterie

- Raw Oysters: ceviche vodka, micro greens and pickled ginger 16
- Oysters Casino: baked, spinach, prosciutto, panko 16
- Vodka Lox: house cured salmon with shaved onion, house crème cheese, matzo cracker 14
- Smoked Trout: puff pastry, apple slaw, cucumber and lemon chive mousse 15
- Sweetbreads: pan seared veal sweetbreads, soft mushroom polenta and jus 12
- Bone Marrow: roasted and served with shallot and caper dressing
- Tartare: beef tenderloin, capers, sultana raisin and sweet onion vinaigrette, quail egg, and crab crackers 16
- Octopus: grilled, citrus olive oil dressing and village salad 16
- Mission Beach Taco: pair of albacore ceviche tacos 12
- Charcuterie: assortment of in house cured meats and pickles 13pp

Mozzarella Bar

All cheese made in-house.

- Burrata: fresh mozzarella stuffed with ricotta and crema served with smoked tomato relish and olive oil 16
- Pearl Mozzarella: balsamic reduction, olive oil, roquette, olive oil poached tomato and shaved onion 14
- Pistachio Mozzarella: wrapped in grape leaf, served with warm bread 15
- Affumicata: smoked mozzarella served with fig jam and toast 14

Sushi

- Fresh Roll: roasted red pepper, cucumber, romaine, scallions, micro greens, miso mustard, lemon aioli and soy paper 8
- Salmon Skin: crispy salmon skin, daikon radish, romaine, cucumber and lemon aioli 9
- Tempura Mushroom Roll: portabello, scallions, cilantro, wasabi, pickled ginger and truffle soy 8
- Spicy Tuna: albacore tuna, scallions, chili aioli, jalapeno and tempura bits 9
- Lobster Roll: steamed lobster, lemon aioli, scallions, avocado and romaine 15
- Beef Handroll: crudo beef, red onion, arugula and chili aioli 9
- Lobster Handroll: tempura lobster, shiso leaf, miso mustard, cucumber and truffle aioli 16
- Albacore Tataki: daikon radish, cucumber, scallions, chili aioli, umami ponzu, shiso leaf 18

Ceviche

Prepared with cilantro, red onion, jalapeno and bell peppers, lime, tomato and avocado.

- Albacore Tuna 16
- Shrimp 16
- Lobster 20
- Octopus 16
- Huracan: shrimp, octopus, albacore tuna, cucumber and mint apple puree 18
- Diablo Rojo: albacore, Mexican chili, jalapeno 18

Caviar Service

Canadian sturgeon accompanied by chive, hard cooked egg yolk and whites, crème fraiche and blini 200

Suggested pairing: frozen Stoli Elite