

sushi DEL REY

**spicy tuna roll**

**albacore tataki**

**smoked salmon roll**

*choice of three 27*

**dragon eel roll**

**shrimp tempura roll**

*each selection 10*

starter

**tuscan white bean soup**

italian kale, roasted tomatoes and peppers, olive crostini, pesto 9

**dungeness crab cake**

hearts of palm, ruby grapefruit, avocado, sambal aioli 16

**hama hama oysters**

served on the halfshell, yuzu mignonette, scallions ½ dz 12

**fried prawns and calamari**

crispy lemon, preserved meyer lemon aioli 14

**prince edward island mussels and manila clams**

applewood smoked bacon, white wine, fresh herbs 14

**vietnamese duck spring rolls**

butter lettuce, mint, cilantro, bean sprouts, nuoc cham 12

**truffle pizza**

caramelized onions & parmesan 24

**agnolotti of white corn**

chives, parmesan reggiano, brown butter 14

**seared hudson valley foie gras**

chef's daily preparation 24

salad

**mixed baby lettuces**

spanish manchego, marcona almonds, jerez vinaigrette 9

**hearts of romaine caesar**

garlic croutons, shaved reggiano 9

**heirloom tomato salad**

yellow watermelon, shiso, togarashi, rice wine vinaigrette 11

day boat DEL REY

**wild striped bass 32**

captain: **ron tomas**

boat: **miss susan**

location: **long island, ny**

**monchong 32**

captain: **chris**

boat: **bastide**

location: **maui, hi**

**preparation:**

braised celery, wild mushrooms, porcini cream, basil oil

**seared ahi tuna**

braised scallions, doubloon mushrooms, baby bok choy, mirin and aged shoyu 30

**columbia river sturgeon**

manila clams, fava beans, maitake mushrooms, chervil scented nage 33

**wild king salmon**

arugula, cipollini onions, sweet 100 tomatoes, aged sherry vinegar 33

**alaskan halibut**

braised fennel, braised artichokes, cherry tomatoes, tomato water, basil oil 30

**black spaghetti**

lobster, shrimp, calamari, bay scallops, peppers, enoki mushrooms, garlic soy sauce 27

**jidori chicken breast**

slow-braised thigh, asparagus, sunchokes, wild mushrooms, meyer lemon jus 28

**niman ranch ribeye**

roasted pee wee fingerling potatoes, baby spinach, black truffle butter 38

**veal delmonico**

slow-braised shortrib, maitake mushrooms, english peas, mashed potatoes, braising jus  
39

**filet mignon**

baby carrots, fingerling potato, spring onions, red wine sauce 35

**australian lamb chop**

creamy polenta, sweet garlic piperade, lamb jus 36

**niman ranch pork chop**

mustard greens, granny smith applesauce, lyonnaise potato, whole grain mustard jus  
34