

# Gluten-free Menu

PLEASE INFORM YOUR SERVER THAT YOU ARE ORDERING THE GLUTEN-FREE OPTION

## SMALL PLATES

- OYSTERS ON THE HALF SHELL** 1/2 dozen with cocktail, horseradish, mignonette ~ MKT  
**STÂGE OYSTERS\*** dressed oysters topped with caviar, uni, yuzu soy ~ 18
- CHARCUTERIE & CHEESE** chefs selection of meat and cheese, pickled vegetables, honeycomb, gf crackers ~ 28
- BONE MARROW MISO SOUP** tofu, shiitake, nori ~ 5
- CUCUMBER SALAD** cucumber, kanikama, ponzu ~ 5
- CAESAR SALAD** romaine, anchovies, red onion, bacon, shaved parmesan ~ 8
- BEEF & BURRATA SALAD** golden beets, arugula, cherry tomato, balsamic glaze, pecan dust ~ 12
- LITTLE GEM LETTUCE** cherry tomato, radish, cucumber, crispy chickpea, honey-basil vinaigrette ~ 9
- HEIRLOOM TOMATO & STRAWBERRIES** heirloom tomato, strawberry, feta, arugula, red onion, balsamic glaze, yuzu vinaigrette ~ 12
- EDAMAME** togarashi, garlic, sea salt ~ 5
- YELLOWTAIL SERRANO\*** cilantro, yuzu soy ~ 17
- SALMON CARPACCIO\*** truffle, cilantro oil, pickled wasabi ~ 16
- CHARRED OCTOPUS** arugula salad, cherry tomato, parmesan, balsamic reduction ~ 17
- PERI-PERI CHICKEN** corn succotash, bacon, arugula ~ 13
- MUSSELS MARINIÈRE** P.E.I. mussels, white wine, bacon, tomatoes, basil ~ 13
- LAMB LOLLIPOPS\*** balsamic peach glaze, summer slaw ~ 17

## ENTREE

- CACIO e PEPE** gf pasta, grana padano, pecorina, cracked pepper, black truffle ~ 15
- SHRIMP CARBONARA** gf pasta, pancetta, red peppers, english peas, parmesan ~ 24
- SHORT RIB TAGLIATELLE** braised short rib, tomatoes, parmigiano, basil ~ 21
- MISOYAKI HALIBUT** pan-seared halibut, steamed baby bok choy, furikake rice, smoked soy beurre blanc ~ 38
- CRAB STUFFED SALMON\*** blackened salmon, broccolini, garlic whipped potatoes, lobster beurre blanc ~ 29
- RATATOUILLE** squash, zucchini, shiitake, tomatoes, heirloom carrots, black garlic oil, tomato-basil puree ~ 19
- YUZU CHICKEN** heirloom carrots, rainbow radish, turnips, charred lemon, yuzu herb jus, local micros ~ 24
- TOMOHAWK CHOP\*** berkshire bone-in pork chop, garlic whipped potato, roasted heirloom carrot, XO sauce ~ 36
- FILET MEDALLIONS AU POIVRE\*** whipped potatoes, asparagus, cognac au poivre ~ 34
- RIBEYE BORDELAISE\*** grilled ribeye, garlic whipped potatoes, herb compound butter ~ 45

| GLUTEN FREE PASTA AVAILABLE |

## SUSHI

- THE TROUBADOUR\*** salmon, cucumber, lemon topped with yellowtail, tobiko, cilantro oil, ponzu ~ 17
- YAKUZA\*** spicy tuna, yellowtail, asian pear topped with torched salmon, garlic aioli, tobiko, ponzu ~ 17
- TSUNAMI\*** spicy tuna, cucumber topped with yellowtail, serrano pepper, aioli, red tobiko ~ 17
- ICHI NIGIRI** chefs selection 8pc nigiri ~ 25
- NI NIGIRI** chefs selection 12pc nigiri ~ 38
- SASHIMI SAN** tuna, yellowtail, salmon ~ 28
- SASHIMI** 15 chefs selection 15pc sashimi ~ 35
- SASHIMI** 21 chefs selection 21pc sashimi ~ 52
- SUSHI & SASHIMI** chefs selection 8pc nigiri, 12pc sashimi ~ 55