

Starters to Share

Oysters (6) / (Dozen) <i>is shell, migratory, east coast</i>	28 / 50
White Asparagus <i>undo asparagus from France with wild mushrooms & hollandaise</i>	32
Cacio e pepe <i>avocado, pecorino, pepper, lemon zest, (hi (see recipe))</i>	34
Sugar Snap Peas <i>charred, sesame oil</i>	14
Blooming Bibb <i>hunter bibb lettuce, house vinaigrette</i>	18
Grilled Mushrooms <i>fen of the woods, goat, sesame seasoning, egg</i>	20
Tuna Puttanesca <i>shiny olive oil, sautéed style bluefin tuna, tomatoes, capers, olives</i>	28
Crudo <i>shiny olive oil, gulf snapper, goat, olive, truffle</i>	28
Boquerones Toasts (2) <i>sourdough, basil, white anchovies, grape tomatoes</i>	18
Manila Clams <i>Spanish chorizo, aioli, dipping sauce</i>	25
Gambas al ajillo (4) <i>large gulf prawns, roasted garlic pan sauce</i>	28
Lobster XO <i>Maine lobster, XO sauce, shiitake limongrass tea pour over</i>	46
The Harlan burger with a glass of 2019 Opus One 15 oz. served. No modifications or substitutions	17.5

From the Parrilla to Share

Turbot <i>Whole Fish, Galicia Spain</i>	130
Dry Aged Ribeye * <i>USDA Prime, 30 days dry aged Flannery Beef San Rafael CA</i>	90
Iberico Pork * <i>Eco Largarito Acorn Steakhouse, La Grange TX</i>	68
Lamb * <i>Racks and a T-bone, herb crusted lamb from Marin County CA</i>	85
Dry Aged Duck Crown * <i>14 day dry aged whole duck, roasted. Liberty Duck Sonoma CA</i>	165
<u>Served with these two sides: Lyonnaise Potatoes and Gem Salad</u>	
Dry Aged Porterhouse * <i>USDA Prime, 28 days dry aged Flannery beef San Rafael CA</i>	195
<u>Served with these two sides: Lyonnaise Potatoes and Gem Salad</u>	

Sides

Animo Rice <i>Katz's Deli Pasham, kimchi, fried egg</i>	24
Lyonnaise Potatoes <i>confit shallots</i>	14
Brussels Sprouts <i>sautéed with bacon, onions</i>	14
Spinach <i>sautéed, shallots, lemon zest</i>	10
Gem Salad <i>cherry vinaigrette</i>	