

# Iris

## FIRST

<b>Gulf Shrimp</b>	9
<i>chilled, with green papaya, citrus, Vietnamese herbs, jalepeño, peanuts</i>	
<b>Veal Sweetbreads</b>	10
<i>grilled scallions, roasted sunchokes, sage jus</i>	
<b>Jumbo Lump Crabmeat</b>	13
<i>tomato emulsion, radish sprouts, basil olive oil</i>	
<b>Veal Cheek Ravioli</b>	11
<i>wild mushrooms, veal jus, Parmesan, cream</i>	
<b>Mussels</b>	8
<i>coconut curry broth, herbs, and plantain chips</i>	
<b>Gnocchi</b>	10
<i>broccoli rabe, Spanish chorizo, Parmesan</i>	
<b>Foie Gras</b>	17
<i>black mission figs, red wine shallots on bruschetta</i>	
<b>Sunchoke and Cauliflower Soup</b>	9
<i>Himalayan black truffle, Parmesan crisp</i>	
<b>Duck Confit Salad</b>	9
<i>baby greens, sugar snap peas, pea shoots, baby beets, sherry vinaigrette</i>	
<b>Arugula Salad</b>	7
<i>pickled sweet onions, goat cheese, roasted red and poblano peppers, Niçoise olives, red wine vinaigrette</i>	
<b>Baby Octopus Salad</b>	8
<i>wild arugula, fennel, grapefruit, banyuls vinaigrette</i>	

## MAIN

<b>Flounder</b>	25
<i>with mussels, escarole, fennel, pickled sweet onions, pomegranate butter</i>	
<b>Poussin (young chicken)</b>	21
<i>roasted garlic, wild mushrooms, gailan, sweet vermouth jus</i>	
<b>Veal Short Ribs</b>	26
<i>lacinato kale, grilled red Belgian endive, fennel vinaigrette</i>	
<b>Monkfish</b>	25
<i>baby bok choy, gailan, baby octopus, caper berries, olives, basil oil, organic balsamic</i>	
<b>Duck Breast</b>	24
<i>Napa cabbage, Spanish chorizo, picholine olive jus, rosemary honey</i>	
<b>Lamb Loin from Niman Ranch</b>	29
<i>goat cheese ravioli, roasted farmers' market vegetables, shimeji mushrooms</i>	
<b>Scallops</b>	26
<i>Vietnamese greens and grapefruit butter</i>	
<b>Rabbit</b>	27
<i>bacon wrapped confit leg, roasted loin, baby beets, sugar snap peas, sage</i>	
<b>Skirt Steak from Painted Hills Farm</b>	26
<i>Parmesan French fries and foie gras-marrow butter</i>	

# Bar Menu

## RAW

### **Kona Kampachi**

13

*pickled ginger, Persian cucumber, sunflower shoots, blood orange vinaigrette*

### **Yellowfin Tuna Poke**

8

*yucca chip, wasabi tokibo*

### **Oysters on The Half Shell**

13.50

*fresh grated horseradish, mignonette*

### **Sea Scallop Ceviche**

8

*lime vinaigrette, Thai Chile, kaffir lime oil, red onion, Hawaiian purple yam chips*

## NOT SO RAW

### **Korean Short Rib Rolls**

7

*greenleaf lettuce, vermicelli noodles, Thai basil, peanut sauce*

### **Lamb Shank Bruscetta**

7

*grilled Ciabatta, roasted peppers, goat cheese*

### **Kaffir Lime Guacamole**

6

*root vegetable chips, mint, olive oil*

### **Rabbit Spring Rolls**

8

*peanut dipping sauce*

### **Sugarcane Skewered Gulf Shrimp**

9

*green payaya and mango salad, pineapple glaze*

## DESSERTS

- Meyer Lemon Tartlette** 7  
*candied lemon zest, basil syrup*
- Poached Pear** 8  
*mascarpone-hazelnut cream,  
salted caramel ice cream*
- Coconut Crème Brulee** 8  
*banana and rum, tropical fruit salsa*
- Panna Cotta** 8  
*black mission figs*
- Warm Chocolate Cake** 8  
*chocolate crème fraiche ice cream*
- Sorbet** 6  
*flavor of the day, orange sugar cookie*