

## TASTES FROM THE SEA

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| <b>Hot-n-Sour Soup</b> , shrimp, kaffir, straw mushroom, lime, cilantro, tomato                |    |
| cup.....   | 8  |
| bowl .....   | 15 |
| <b>Dungeness Crab Bisque</b> , corn, onion, cream, port-madeira reduction, chives              |    |
| cup.....   | 10 |
| bowl .....   | 18 |
| * <b>Clams</b> , basil pesto, garlic, pine nuts, Parmigiano Reggiano..                         | 15 |
| * <b>Shrimp Shumai</b> , shiitake mushroom, scallion, ginger, soy.....                         | 14 |
| * <b>Black Cod</b> , citrus Ponzu, garlic crisps, yuzu tobikko, scallion...                    | 20 |
| * <b>Scallop Trio</b> , tropical fruit & nuts, golden beet & truffle, cream corn & vinaigrette | 27 |
| * <b>Yellowfin Tuna "Ahi"</b> , herb crusted, black truffle vinaigrette, sun choke chips....   | 21 |
| * <b>Dungeness Crab Cakes</b> , Thai sweet-n-sour sauce, greens, kaffir vinaigrette..          | 20 |

## TASTES FROM THE LAND

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| <b>Japanese A5 Wagyu Beef Striploin</b> , seared, sliced, veal demi, ginger-soy reduction, wasabi crème, and tempura fried Shiso leaves..... | 60 |
| <b>Japanese A5 Wagyu Beef Tartare</b> , grilled shiitake mushroom, roasted shallots, black truffle, chive, truffle yuzu-aioli .....          | 18 |
| <b>Roasted Asiago-Blue Cheese Potatoes</b> , black pepper, chives .....  | 9  |
| <b>Deviled Eggs</b> , citrus salmon gravlax, wasabi tobikko & truffle ahi tartare .....  | 16 |
| <b>Plank Mushrooms</b> , portabella, Cremini, shiitake, garlic, herbs, lemon, EVOO.....  | 17 |
| <b>Seared Pork</b> , Kalbi, sesame, scallion.....  | 15 |
| <b>Wagyu Meatballs</b> , mushroom, foie gras infused veal demi.....  | 13 |
| <b>Thai Chicken</b> , sa-teh marinade, lime, Thai pickles, sweet chili sauce, cilantro .....   | 12 |
| <b>Romaine Heart Caesar Salad</b> , EVOO, anchovy, lemon, Parmigiano.....  | 11 |
| Add Bay Shrimp.....  | 3  |
| Add Dungeness Crab.....  | 6  |
| <b>Blue Cheese &amp; Pear</b> , bay shrimp, grilled radicchio & endive, hazelnut, tomato .....   | 13 |
| <b>Organic Greens &amp; Stone Fruit Salad</b> , red onion, haricot verts, candied pecans, sweet & sour mustard vinaigrette .....             | 12 |
| * <b>Thai Beef</b> , coriander, garlic, chili, Thai vinaigrette, grapes .....  | 19 |

## TASTES TO SHARE

### **Bread Service - Serves (2-4 guests)**

Macrina onion rye & Giuseppe rolls, house baked crackers, EVOO Sea Salt Butter..... 4

### \* **Oyster Sampler**

Three different oysters, two of each, two with caviar & crème fraiche, two with melon relish, two with champagne mignonette granita .....

### \* **Raw Bar Tower**,

Scallop ceviche with mango-kiwi relish, Dungeness crab California roll, & Hawaiian Ahi Poke (serves 4-6)..... 45

### \* **Seastar Appetizer Tower**,

Dungeness crab cakes, Thai sweet-n-Sour beurre blanc, scallops, tropical fruit chutney & macadamia nuts, crispy shrimp with Sriracha butter sauce, (serves 4)..... 55

### \* **Seastar Iced Shellstock Bowl**,

Dungeness crab legs, King crab legs, scallop ceviche, grilled black tiger prawns, fresh shucked oysters, cocktail, mignonette, Dijon sauce ...(serves 4-6) .....

A 20% Service Charge will be added for parties of 6 or more.