

TASTES FROM THE SEA

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

TASTES FROM THE LAND

Japanese A5 Wagyu Beef Striploin , <i>seared, sliced, veal demi, ginger-soy reduction, wasabi crème, and tempura fried Shiso leaves</i>	60
Japanese A5 Wagyu Beef Tartare , <i>grilled shiitake mushroom, roasted shallots, black truffle, chive, truffle yuzu-aioli</i>	18
Roasted Asiago-Blue Cheese Potatoes , <i>black pepper, chives</i>	10
Deviled Eggs , <i>citrus salmon gravlax, wasabi tobikko & truffle ahi tartare</i>	16
Plank Mushrooms , <i>portabella, Cremini, shiitake, garlic, herbs, lemon, EVOO</i>	17
Seared Pork , <i>Kalbi, sesame, scallion</i>	15
Wagyu Meatballs , <i>mushroom, foie gras infused veal demi glace</i>	13
Thai Chicken , <i>sa-teh marinade, lime, Thai pickles, sweet chili sauce, cilantro</i>	12
* Thai Beef , <i>coriander, garlic, chili, Thai vinaigrette, grapes</i>	19
Romaine Heart Caesar Salad , <i>EVOO, anchovy, lemon, Parmigiano</i>	11
Add Bay Shrimp.....	3
Add Dungeness Crab	6
Blue Cheese & Pear , <i>bay shrimp, grilled radicchio & endive, hazelnut, tomato</i>	13
Kale Salad , <i>cabbage, broccoli stem, celeriac, caramelized onion, dried apricot & cranberries, candied walnuts, warm bacon vinaigrette</i>	12

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 32 |

* 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)..... 58 |

* 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) 84 |

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