

PANTRY

- SEA WOLF BREAD & WHIPPED BUTTER 4.5
- SPICED NUTS PEANUT, HAZELNUT, CASHEW, ALMOND, COCONUT 5
- SPANISH GORDAL OLIVES 4.5
- HOUSE MADE PICKLED VEGETABLES, ASSORTED 12
- CHEESES WITH FENNEL APPLE MOSTARDA 18
- DELICE D'ARGENTAL, FINCA LA PRUDENCIANA CABRA*, BLEU D'Auvergne*

SMALL PLATES

- LETTUCES, HERBS, PISTACHIO, PARMIGIANO 13
- DELICATA, CRESS, DANDELION PESTO, SOFT EGG, SUNFLOWER SEED* 14
- ROASTED BROCCOLI, SAUERKRAUT, CURRIED CARROT, TOASTED PUMPKIN SEED, TAHINI 13
- CHARRED SQUID, ROASTED FENNEL, CALABRIAN CHILI, EGGPLANT, RED ONION, MINT, RADISH 17
- BEEF TONGUE ON TOAST, SPROUTED LENTIL, PICKLED SUNCHOKE, DIJON MAYO, CHERVIL 11
- MATIZ SARDINES ON TOAST, CURRIED TOMATO MAYO, SHAVED FENNEL 14
- COHO SALMON PATÉ, CROSTINI, PICKLED JALAPENO, FERMENTED RADISH, CUCUMBER, PICKLED MUSTARD SEED 14
- FERMIN PALETA SERRANO HAM, WHIPPED BUTTER 16

MAIN PLATES

- HAMA HAMA CLAMS, PICKLED PEPPER, SMOKED TOMATO BUTTER, FUMET, CILANTRO 26
- BRAISED LAMB SHOULDER, SWEET PEPPER, TURNIPS, PICKLED PERSINOM, KALE, PISTACHIO, TARRAGON 36
- SALT ROASTED HALF CHICKEN, BRUSSELS SPROUT, MAPLE LIME AIOLI, HAZLENU, RED ONION, MINT 32
- CARMAN RANCH COTE DE BOEUF, SAVOY CABBAGE, RADICCHIO, RED WINE BRAISED SHALLOT, OLIVE TAPENADE, CHICKPEA, PARMESAN *
- (30oz, MEDIUM RARE, SERVES TWO) 86*
- ADD A SIDE OF SMOKED POTATOES WITH SHALLOT HERB BUTTER 7*

MONDAY NIGHTS ONLY ! - CASSOULET FOR TWO

- CONFIT DUCK LEGS, ANDOUILLE SAUSAGE, WHITE BEAN RAGOUT, BREADCRUMBS 40
- Add a bottle of 2015 CHATEAU L'ERMITAGE, COSTIERE DE NIMES for 20*

A 20% SERVICE CHARGE IS ADDED TO EACH BILL. 62.5% IS DISTRIBUTED AS GRATUITY TO EMPLOYEES SERVING GUESTS. 15% IS DISTRIBUTED AS GRATUITY TO EMPLOYEES NOT DIRECTLY SERVING GUESTS. THE REMAINDER IS RETAINED BY THE HOUSE TO PROVIDE 'LIVING' WAGES AND BENEFITS TO EMPLOYEES.

*CONSUMPTION OF RAW, UNDERCOOKED OR UNPASTEURIZED FOODS MAY INCREASE FOODBORNE ILLNESS RISK.

CHEF DE CUISINE, ASH STOCKHAM
THANK YOU FOR DINING AT THE WHALE WINS!