

TAPAS/APPETIZERS

DIVER SCALLOP CEVICHE <i>lime, tomato, cilantro, chili</i>	21
GRILLED BABY OCTOPUS <i>tomato, white bean, cilantro relish</i>	21
BEEF CARPACCIO <i>arugula, toasted pine nuts, lemon, olive oil, shaved reggiano</i>	22
STEAK TARTARE <i>quail egg yolk, grilled baguette</i>	25
WILD SALMON TARTARE <i>lemon, caper, sesame seed, crostini, hard boiled quail egg</i>	23
GRILLED MARINATED ARTICHOKES <i>arugula pesto, olive oil</i>	16
GRILLED CALAMARI <i>meyer lemon, olive oil, tomato olive salsa</i>	22
FRIED CALAMARI <i>serrano chili aioli</i>	21
CLAMS <i>white wine, garlic, cherry tomatoes, parsley</i>	21
MUSSELS <i>fennel, white wine, garlic, san marzano tomatoes</i>	20
SHRIMP COCKTAIL <i>chive and lemon horseradish, classic cocktail sauce</i>	24

PASTAS

	1/2	FULL
LINGUINE <i>manila clams, cherry tomatoes, parsley, white wine, garlic</i>	21	29
TAGLIATELLE <i>kobe beef and berkshire pork bolognese, napolitana tomato sauce</i>	18	28
TAGLIATELLE <i>wild mushrooms, black truffles, shaved parmigiano</i>	21	31
SPAGHETTI POMODORO <i>san marzano tomatoes, micro basil, olive oil</i>	16	24
SPAGHETTI CACIO E PEPE <i>cracked pepper, romano and padano cheese</i>	17	26
RAVIOLI <i>lobster, sweet peas, prosecco butter, tomato fondue</i>	35	
LINGUINE <i>tiger shrimp, scallops, mussels, squid, tomato concasse, scallions, garlic, olive oil</i>	34	

SIDE VEGETABLES

*rapini with garlic
pomme purée with chives
frites with truffle aioli
sautéed french beans
potato gratin
sautéed wild mushrooms*

SORREL

EST. 2010
RESTAURANT & BAR

FRESH OYSTERS

(on the half shell)
\$2 per piece

SALADS

HEIRLOOM TOMATOES <i>fried capers, shallot vinaigrette, parsley</i>	16
MIXED GREENS <i>bibb lettuce, endive, frisée, baby spinach, garden herbs, house vinaigrette</i>	16
BUTTER LETTUCE <i>french beans, tomatoes, shallot vinaigrette, chives</i>	17
ARUGULA <i>shaved fennel, pomelo, parmigiano, lemon and olive oil</i>	17
BUFALA MOZZARELLA <i>heirloom tomatoes, basil, olive oil</i>	24
BABY GEM LETTUCE <i>classic caesar dressing, crostini, shaved parmigiano, crispy capers</i>	18
ROASTED BEETS <i>bibb lettuce, toasted walnuts, frisée, gorgonzola</i>	18

FISH

WILD PACIFIC SALMON <i>roasted corn relish, sautéed rapini</i>	39
CHILEAN SEA BASS <i>sautéed spinach, grilled artichokes, sorrel beurre blanc</i>	46
DIVER SCALLOPS <i>sambuca lime brown butter, wilted spinach, creamed cauliflower</i>	45
BOUILLABAISSÉ <i>prawns, sea bass, mussels, clams, diver scallops, fennel and saffron broth, rouille crouton</i>	46

FISH OF THE DAY

DAILY SELECTION OF FRESH MARKET FISH
Market Price

MEAT & POULTRY

DUCK CONFIT <i>heirloom carrots, french beans, roasted fingerling potatoes</i>	36
BUTTERMILK MARINATED FRIED BABY CHICKEN <i>wilted spinach, creamed potatoes, truffle honey</i>	29
DRY AGED PRIME BEEF TENDERLOIN <i>frites, french beans, thyme jus</i>	40 50 60 6 oz 8 oz 10 oz
HANGER STEAK <i>frites, sautéed mushrooms, thyme jus</i>	34
VEAL SCALLOPPINI <i>white wine lemon caper sauce, french beans, linguine aglio e olio</i>	34
BRAISED BEEF SHORT RIBS <i>potato gratin</i>	36