

surf:sky:spirit

the cuisine at JRDN is firmly rooted in the california tradition with a focus on local ingredients and yet is innovative, even daring, at times. the result is a flavorful, vibrant and satisfying menu creatively reflecting the bounty of the seasons. each creation is thoughtfully prepared for your culinary delight. enjoy.

raw bar



- 132 **colossal platter**
18 oysters, 12 shrimp, 12 clams,
½ lb alaskan king crab, ½ lb lobster
- 76 **grande platter**
12 oysters, 6 jumbo prawns, 6 clams,
½ lb alaskan king crab
- 46 **petite platter**
6 oysters, 3 jumbo prawns, 3 clams,
¼ lb alaskan king crab
- 18 / 34 **oysters on the half** ½ dozen or dozen
orange, aleppo, wasabi cream, radish
- 22 **alaskan king crab** ½ lb
- 19 **chilled poached maine lobster** ½ lb
- 17 **ahi tuna poke**
wakame, seabbeans, sesame, chilli oil, taro chips
- 21 **shrimp cocktail**
½ dozen old bay poached mexican white shrimp
- 14 **local yellowtail**
grilled green onion, celery, red onion,
cucumber + jalapeño water

We happily serve water upon request. Consuming raw or under cooked meat, seafood or egg products can increase your risk of foodborne illness.



starters

- 12 **grilled pita bread**
spicy garlic hummus, peppadew peppers, garlic confit, feta
- 11 **roasted brussel sprouts**
nuoc cham
- 15 **steamed mussels**
chorizo, garlic, chardonnay, herb butter
- 16 **king crab tempura**
vegetable crudité, avocado mousse, chives, lime-gin aioli
- 15 **duck liver pâté**
roasted peanuts, pickled celery, basil, strawberry jam
- 26 **charcuterie board**
chef's selection of salami and cheese,
pickles, mustard, jams



chef's whim

soups + salads

85 **chef's tasting menu**

6 course menu tour

*we kindly require the whole table to order the tasting menu
available sunday through wednesday*

85 **wine pairing**

8 **soup**

seasonal inspiration

13 **JRDN salad**

crafted to your personal specifications

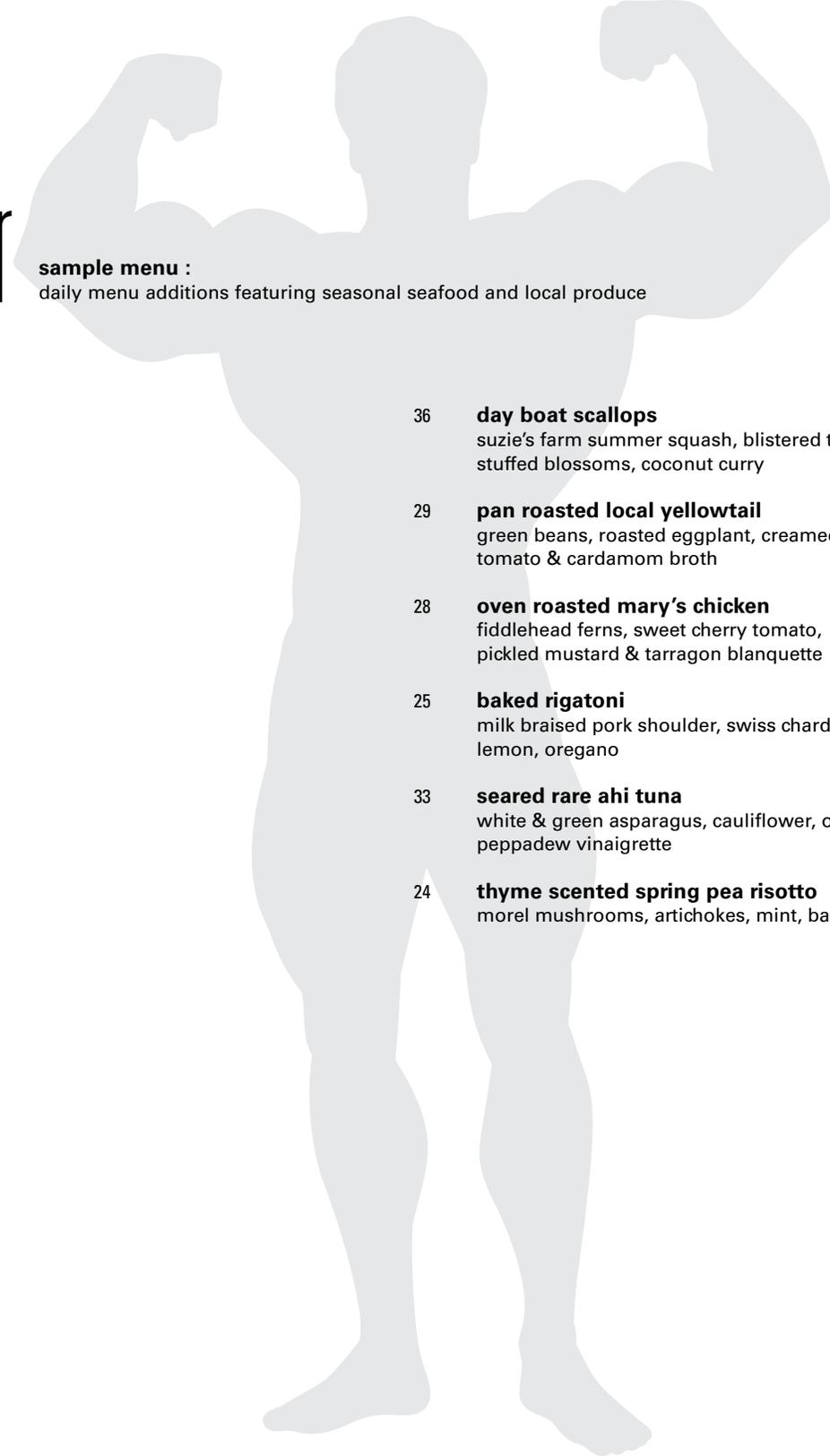
14 **roasted beet salad**

arugula, orange, blue cheese, pepitas, champagne vinaigrette

14 **baby gem lettuce**

artichokes, asparagus, shaved parmesan, olive paper,
rosemary flatbread, honey-lemon dressing

supper



sample menu :

daily menu additions featuring seasonal seafood and local produce

- 36 **day boat scallops**
suzie's farm summer squash, blistered tomato,
stuffed blossoms, coconut curry
- 29 **pan roasted local yellowtail**
green beans, roasted eggplant, creamed peanuts,
tomato & cardamom broth
- 28 **oven roasted mary's chicken**
fiddlehead ferns, sweet cherry tomato,
pickled mustard & tarragon blanquette
- 25 **baked rigatoni**
milk braised pork shoulder, swiss chard,
lemon, oregano
- 33 **seared rare ahi tuna**
white & green asparagus, cauliflower, orange,
peppadew vinaigrette
- 24 **thyme scented spring pea risotto**
morel mushrooms, artichokes, mint, basil, cava

featured butcher's cut

97 **40oz. tomahawk steak for two**
certified angus beef
omaha, nebraska

63 **18oz. bone-in ribeye steak**
certified sterling

56 **14oz. 30 day dry aged
new york strip steak**
certified angus beef
porterfield ranch dorris, ca

64 **10oz. american wagyu skirt steak**
snake river farms

45 **8oz. filet tenderloin**
certified sterling

acq **7oz. catch of the day**

choose two sides:

smoked creamy potato purée

grilled asparagus

bacon, red onion jam

creamed broccoli

cheddar mornay

succotash

zucchini, squash, fine herbs

choose a rub:

maître d'hôtel butter

JRDN rub

red eye butter

coffee + cocoa butter

herb butter

parsley, chives, basil

choose a sauce:

bordelaise

classic béarnaise

JRDN steak sauce

mustard chimichurri

creamy horseradish

spoil yourself:

hudson valley foie gras *add \$12*

chef's thunder *add \$9*

blue cheese crumble,

caramelized onion,

balsamic reduction

½ lb maine lobster *add \$19*