

CLAES

Ovation

SMALL BITES

HAWAIIAN BLUE PRAWN COCKTAIL 10
Mai Tai Sauce

HAND-CUT WAGYU BEEF TARTARE 12
Quail Egg, Capers, Piquillo Peppers, Juniper Oil, Lavosh Points

MAINE LOBSTER SPRING ROLL 12
Fresh California Uni, Vanilla Crème Fraîche, Wasabi Tobiko

PEKING-STYLE DUCK WONTONS 9
Guava Sweet and Sour

AHI CRUDO 10
Enoki Mushrooms, Warm Yuzu Vinaigrette

PARSNIP VELOUTÉ 8
Chard Stems

CRAB AND APPLE EMPANADA 11
Cuban Mojo Sauce

HEIRLOOM TOMATO TARTARE 10
Avocado, Pickled Mango, Lime Oil, Lavosh Points,
Aged Balsamic Vinegar, White Cheese Foam

SALADS

WILD ROCKET SALAD 9
Compressed Persimmons, Toasted Pine Nuts,
Goat Cheese Dust, Banyuls Vinaigrette

BABY ROMAINE SALAD 9
Barquarones, Shaved Manchego, Lomo Chips,
Grilled Tomato Bread, Paprika Emulsion

CLAES SALAD 8
Young Greens, Point Reyes Blue Cheese, Prosciutto Cotto,
Dried Blueberries, Honey Truffle Vinaigrette

Customary Gratuity and Sales Tax Not Included. An 18% Gratuity will be added for parties of 10 or more.
As a Courtesy To Other Customers - Cellular Phones Are Not Permitted.

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SMALL PLATES

SEARED FOIE GRAS 17

Riesling Infused Grapes, Huckleberry Compote

PAN-ROASTED SANDDABS 16

Sunchokes, Red Grape Salsa

ANGUS FLAT IRON STEAK 16

Maitake Mushrooms, Balinese Pepper Sauce

SONOMA VALLEY DUCK BREAST 15

Yucca Root Purée, Valrhona Chocolate Mole

VANILLA-BRAISED PORK BELLY 15

Smoked Apples, Smoked Balsamic

BONE MARROW RISOTTO 13

Bone Marrow, Asparagus Tips

MANO DE LEON SCALLOPS 16

Roasted Baby Beets, Tangerine Beurre Blanc

STREET TACOS 14

Sinaloa Style Lamb Shoulder- Pickled Onions, Cactus Salad, Chile Arbol Salsa
Duck Tenderloin- Roasted Poblano, Roasted Corn, Pickled Cabbage, Citrus Piloncillo Sauce

ENTRÉES

NATURAL ANGUS FILET MIGNON 30

Oxtail Ragoût, Potato Dauphinoise,
Organic Carrots, Spicy Béarnaise

LAMB SHANK 30

Young Celery, Cipollini Onions,
Baby Carrots, Lamb Jus

PAN-ROASTED MONKFISH 28

Cipollini Onions, Flageolet Beans,
Swiss Chard, Red Wine Reduction

THAI SNAPPER 26

Shrimp Sausage, Japanese Onion Chutney,
Wasabi Scallion Purée, Plum Wine Reduction

SCOTTISH SALMON 24

Hen of the Woods Mushrooms,
Crosnes, Citrus Beet Purée

CHIMAY-BRAISED BONE-IN SHORT RIBS 28

Duck Fat Confit Potato, Baby Leeks,
Organic Carrots, Natural Jus

12OZ. NEW YORK STEAK 33

Foie Gras Custard, Crispy Fingerling Potatoes,
Braised Endive, Cipollini Onions, Sauce Bordelaise

BOUILLABAISSE PROVENÇALE 28

Black Mussels, Clams, Black Tiger Prawns,
Seasonal Fish, Saffron-Tomato Broth, Rustic Toast

BERKSHIRE PORK TENDERLOIN 28

Quince Purée, Candied Figs, Butternut Squash Nage

Gold Merit Award from Southern California Restaurant Writers (since 1989)

Gold Bacchus Winner, Best Award of Excellence by Wine Spectator - 10 Consecutive Years