

Gwen

Lobster Roll Brioche Bun, Lebni, Pink Peppercorns	\$12	Marinated Olives Fennel, Garlic, Orange	\$8
Grilled Lamb Ribs Leek Ash Yogurt	\$16	Mushroom Sott'Olio Pickled and Preserved	\$8



House Made Charcuterie Selection of Cured Salami, Whole Muscles, and Spreads	\$28
Whole Muscle Cures Coppa, Duck Speck	\$14 each
Culatello Aged for 16 months	\$18
Foie Gras Torchon Toasted Brioche, Fruit Preserve	\$24
Oysters on the Half Shell Mignonette, Lemon	\$3.50 each
Kampachi Ceviche Fresno Chili and Lime Aioli, Black Rice Cracker	\$18
Market Salad Radish, Carrots, Fennel, Pistachio Vinaigrette	\$14
Wagyu Beef Tartare Cured Egg Yolk, Shiso, Bone Marrow	\$18
Agnolotti House Ricotta, Grilled Corn, Black Truffle	\$18 or \$32

A Taste of Gwen 5 Courses \$85

Kurobuta Pork Grilled with Peanuts, Sesame, Cilantro	\$36
Reed Anderson Lamb Aged 14 days	\$70
Josper Roasted Diver Scallops Hazelnut Brown Butter Vinaigrette, Finger Limes	\$28
Black Sea Bream Dandelion Greens, Sauce Vierge	\$32
New York Strip Creekstone, 16oz	\$65
Hanger Steak Creekstone, 8oz	\$45
Bone-In Ribeye Creekstone, 30 Day Dry Aged, 34oz	\$135
Bone-In Ribeye Creekstone, 80 Day Dry Aged	\$MP
Shortloin Cut Barley and Rye Finished	\$MP



Duck Fat Potatoes Thyme, and Rosemary; served with Tarragon Vinegar	\$14
Creamed Leeks Crème Fraîche, Chives, Brown Butter Breadcrumbs	\$14
Josper Roasted Carrots Pastrami Spice, Lemon Juice, Dill	\$14
Summer Squash Spiced Yogurt, Chervil	\$14



Blackmore Wagyu

100% Fullblood Australian Wagyu Beef

New York Strip, 12oz
\$185

Filet Mignon, 12oz
\$190

Flat Iron, 12oz
\$150

Bone-less Ribeye, 16oz
\$220

Bone-in Ribeye, 42oz
\$390