

OYSTERS *on the half shell half dozen* \$24

CAVIAR *one ounce petrossian “royal ossetra”* \$130
one ounce petrossian “imperial kaluga” \$375

OMAR SALAD *lacinato kale, lemon, ricotta salata* \$15

GRAIN SALAD *barley, lacinato kale, orange, mint, candy beets* \$17

CRAB SALAD *dungeness crab, english peas, crème fraîche, caviar* \$29

SUMMER ROLLS *wild shrimp, rice vermicelli, thai basil* \$19

TUNA TARTARE *yellowfin tuna, avocado, cucumber* \$23

WARM PRAWN SALAD *haricots verts, yellow tomato, crustacean vinaigrette* \$23 / \$41

GRILLED OCTOPUS *house-cured bacon, snap peas, pistachio salsa verde* \$25

BEEF TARTARE *hand-cut beef tartare, capers, cornichon, baguette* \$26

VITELLO TONNATO *thinly sliced veal tenderloin, tuna aioli, capers, lemon* \$25

CARBONARA *spaghetti, house-cured bacon, english peas, parmesan* \$18 / \$30

ÉPAULETTES *rabbit and reblochon cheese ravioli, black truffle jus* \$25 / \$37

LOBSTER RAVIOLI *maine lobster, wild shrimp, tomato confit, fresh basil* \$28 / \$43

VEGETABLE CURRY *eggplant, cauliflower, ginger, rice* \$27

SCALLOPS *seared sea scallops, maitake mushrooms, ricotta, chorizo* \$35

BASS *steamed black bass, hon shimeji, scallion-soy broth* \$39

SOLE MEUNIÈRE *wild dover sole, lemon, parsley* \$67

WHITE LABEL BURGER *aged beef blend, fontina cheese, tomato jam, dijonnaise* \$27

CHICKEN TAGINE *saffron couscous, olive, preserved lemon* \$34

LAMB CHOPS *grilled australian lamb chops, potato terrine, leek soubise* \$45

STEAK FRITES *aged new york strip steak, fries, sauce au poivre* \$52

MUSHROOMS · SPINACH · FRIES · ASPARAGUS · SHISHITO PEPPERS

BOOZY S'MORES	\$15
BERRY PARFAIT	\$15
COOKIE À LA MODE	\$15
BANANA BREAD PUDDING	\$15
SORBET OR ICE CREAM	\$15

OMAR
AT VAUCLUSE

dinner is just a start.