

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

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

CRUDO PLATTER *chef's selection of sliced raw fish and shellfish (serves 2 to 3)* \$45

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

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

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

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

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

TARTE FLAMBÉE *alsatian flatbread, fromage blanc, caramelized onions, housemade bacon* \$17

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

CACIO E PEPE *spaghetti, parmesan, pecorino, black pepper* \$21 / \$32

TORTELLONI *ricotta and basil ravioli, spring peas, parmigiano* \$23 / \$35

SPAGHETTI NERI *squid ink pasta, lobster, shrimp, calamari, fines herbs* \$26 / \$39

VEGETABLE CROWN *summer squash, asparagus, spring garlic purée, black truffle* \$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

ROASTED CHICKEN *asparagus, morels, fava beans, toasted fregola* \$34

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

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

TOMAHAWK CHOP *42oz prime bone-in ribeye, shishito peppers, bordelaise (serves 2 to 3)* \$150

MUSHROOMS · SPINACH · FRIES · ASPARAGUS · SHISHITO PEPPERS *each side* \$14

BOOZY S'MORES	\$15
BERRY PARFAIT	\$15
STRAWBERRY CHEESECAKE SUNDAE	\$15
BANANA BREAD PUDDING	\$15
SORBET OR ICE CREAM	\$15

OMAR
AT VAUCLUSE

dinner is just a start.