

SEVENTH & DOLORES

STARTERS

RAMEQUIN BAKED FOCACCIA ^{VG} Shaved Parmesan & Korean Black Garlic	14
PRAWNS A LA PLANCHA ^{GF} Peperonata, Green Chile Crema, Meyer Lemon	29
AHI TUNA TARTARE Puttanesca Spice, Green Garlic Aioli, Olives (with pits), Housemade Seeded Crackers	34
B.L.T. ^{GF} Two Stacks of Maple Chili Glazed Baker's Bacon Pork Belly, Butter Lettuce, Fried Green Tomatoes	24
HALF DOZEN EAST COAST OYSTERS ^{GF} Chilled on the 1/2 Shell, or Broiled with Bone Marrow & Scallion Butter	36
CHARRED SPANISH OCTOPUS ^{GF} Coconut Curry Butter, Mint, Basil, Cilantro, Pickled Chilies, Toasted Coconut	36
HAND CUT STEAK TARTARE ^{GF} Niman Ranch Beef, Salata Verde, Egg Yolk, House Chips	34
DROWNING CRAB CAKE Dungeness Crab Cake, Saffron Rouille Bath, Fennel Fronds	38
7D GRAND SEAFOOD TOWER 1/2 Dz. Oysters, Charred Spanish Octopus, Ahi Tuna Tarter, Champagne Poached Prawns, 10g White Sturgeon Royal Caviar	150
BLACK PEARL CAVIAR SERVICE 1 oz. White Sturgeon Reserve with Accompaniments	140

SOUPS & SALADS

1200° ONION SOUP Comté Crouton	19
THE 7D CAESAR Sweet Gem Lettuce, Anchovy Aioli, Radishes, Cherry Tomatoes, Sourdough Crumbs	24
WARM NAPA CABBAGE ^{GF V} Avocado, Citrus Wedges, Radish, Sesame Tahini Dressing	24
ROASTED BEETS & CITRUS BLOOD ORANGE ^{GF} Cara Cara navel orange + whipped honey, goat cheese, and candy walnuts. finished with folktale olive oil.	25
RED WHITE & BLEU ^{GF} Endive, Radicchio, Comice Pear, Crispy Bacon, Rogue Creamery Blue Cheese Crema	24

NIMAN RANCH STEAKS

(PRIME 21 DAY WET-AGED)

10 OZ. FILET MIGNON ^{GF}	86
12 OZ. EYE OF THE RIBEYE ^{GF}	74
14 OZ. NEW YORK STRIP ^{GF}	76
24 OZ. BONE IN RIBEYE ^{GF}	98
40 TO 56 OZ. TOMAHAWK ^{GF} Served with Argentine Chimichurri. Size Varies.	MKT

(PRIME 36 DAY DRY-AGED)

DRY AGED, HAND CUT RIBEYE ^{GF}	MKT
7D SAUCES (EACH OR FLIGHT OF 6)	3 / 15
Argentine Chimichurri - Creamed Horseradish - Bordelaise - Café de Paris Butter - Barrel Aged Ponzu - Brandy Peppercorn - Blue Cheese - Bearnaise Aioli - Burgundy Truffle Butter	
ELEVATIONS	MKT
Changing Addition of Surf, Toppings, or Special Rub	

MAIN COURSE DISHES

CHICKEN UNDER A BRICK ^{GF} Half Mary's Organic Chicken, Cast-Iron Roasted under 4.5 lbs, Crispy Polenta 'Brick', Moroccan Green Beans, Chicken Jus	48
CHILEAN SEA BASS ^{GF} Kimchi Soubise, Charred Cabbage, Miso Butter, Bomba Rice	66
NIMAN RANCH PORK CHOP ^{GF} Marmalade Glazed and Sliced, Creamy Grits, Baby Kale, Cracked Olives, Salinas Valley Orange,	58
NIMAN RANCH RACK OF LAMB ^{GF} Roasted Fingerling Potatoes, Sweet Pea Puree, Pearl Onion, Pistachio Mint Salmuera	69
PINOT NOIR BRAISED SHORT RIB ^{GF} Potato Puree, Heirloom Carrots, Horseradish Gremolata, Pearl Onion	59
CHARRED HEIRLOOM CARROT STEAK ^{GF V} Organic Carrots, Roasted Eggplant, Turnips, Artichokes, Moroccan Hummus, Black Garlic Molasses, Marcona Almonds	46

SHAREABLE SIDES & GIORIFICATIONS

BLISTERED BROCCOLINI ^{GF V} Peperonata, Crispy Garlic Chips	16	BELGIUM STYLE FRIES ^{GF V} Truffle Aioli and House Ketchup	16
BRUSSELS SPROUTS ^{GF V} Miso Roasted Brussels Sprouts, Agrodolce	16	TRIPLE CREAM POTATO PUREE ^{GF VG}	17
JUMBO ASPARAGUS ^{GF V} Romesco Sauce, Toasted Almonds	18	CREAMY SOUTHERN GRITS ^{GF} Oregon White Cheddar & Maize	17
ROASTED MUSHROOMS ^V Soy Roasted Mushrooms & Pearl Onions	17	MILLE-FEUILLE POTATO GRATIN ^{GF VG} White Cheddar, Black Truffle	18
BAKER'S BACON MAC AND CHEESE	23	TWICE BAKED LOADED RUSSET POTATO ^{GF} Bacon, Crème Fraîche & Chives	20
FRESH SHAVED TRUFFLE OR CAVIAR ^{GF V} 20g Freshly Shaved Truffle or 10g Caviar	MKT	FRENCH ONION RISOTTO Freshly Shaved Seasonal Truffle	22

A 20% Service Fee and .25% CRID Assessment will be included on all checks.

Re: allergens, our kitchen is open concept.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
General Manager Pablo Antinao Head Chef Raymundo Jimenez.