

## SHARED PLATES

### "CHICKEN NUGGETS"

Vadouvan, Cilantro, Coconut Sambal 9

### BIGEYE TUNA

Jade Rice Cake, Hijiki Ponzu 11

### KOBE BEEF SLIDERS

Oven-Dried Tomatoes 12

### KOBE SKIRT STEAK

Moroccan-Spiced Vegetables 12

### "MODERN" SHRIMP COCKTAIL

Cocktail "Salsa" Sauce 11

### BAY SCALLOPS

Passion Fruit, Marcona Almonds,  
Tapioca Tempura 14

## MARKET SALADS

### HEIRLOOM TOMATO & PEACH

Burrata Cheese, Pickled Peach Vinaigrette,  
Watercress 15

### SAM'S "CHOPPED" SALAD

Gem Lettuce, Chicken, Avocado  
Buttermilk Ranch, Bacon 14

### XIV CAESAR SALAD

Classic Dressing, Parmesan,  
Tomato Raisins 13

### SANTA MONICA MARKET SALAD

Daily Market Selection 14

## RAW & CAVIAR

### AHI TUNA TARTARE

Ancho Chile, Pears, Mint, Pine Nuts,  
Sesame Oil 18

### MICHAEL'S CAVIAR PARFAIT

Selection of Wild and Farmed  
Caviar MP

### HAMACHI SASHIMI

Nuoc Cham Vinaigrette, Ginger, Cucumber,  
Peanuts 17

### CHILLED OYSTERS ON THE HALF SHELL

Apricot Horseradish Foam,  
Compressed Apricot Mignonette 19

## PASTA & SOUP

### SUMMER CORN SOUP

Laughing Bird Shrimp, Lime & Sea Salt Air,  
Harissa Oil 15

### BEAUFORT CHEESE AGNOLOTTI

Morels, English Peas, Pea Shoots 14

### "BAKED POTATO" PIEROGI

Braised Pork Belly, Gouda Cheese,  
Chive Blossoms 15

### SUMMER TRUFFLE CAVATELLI

Castelmagno Cheese, Violet Artichokes, Sylvet  
13

### LOBSTER GRILLED CHEESE "DIP"

Basil Foam, Tomato Soup 14

## XIV MAIN DISHES

### TAI SNAPPER

Tapioca-Crusted, Rice Cake,  
White Soy Vinaigrette 33

### KOBE BURGER

Farmhouse Cheddar, Balsamic Onions,  
Secret Sauce 19

### FALAFEL BURGER

Housemade Tahini, Tomato Relish 17

### MAINE LOBSTER POT PIE

Baby Summer Vegetables,  
Brandied Cream Sauce MP

### JAPANESE JIDORI CHICKEN

Corn Spaetzle, Baby Corn, Leeks,  
Caramelized Onion Jus 26

## OFF THE GRILL "LAND"

### 12 OZ BONELESS RIBEYE

Piedmontese, Montana 39

### 10 OZ NEW YORK STRIP

Prime Angus, Nebraska 35

### 8 OZ FILET MIGNON

Prime Angus, Kentucky 36

### BRAISED BEEF SHORTRIB

American Wagyu 28

### DOMESTIC LAMB CHOPS

Colorado 39

### IMPERIAL WAGYU NEW YORK STRIP

Nebraska 72

## OFF THE GRILL "SEA"

### BLUE SPOT PRAWNS

Hawaii 32

### AHI TUNA

Hawaii 34

### HALIBUT

Washington 33

### WHOLE LOBSTER

1 ½ Pound, Maine 59

### KING CRAB

½ Pound, Alaska 42

### TASMANIAN SALMON

Australia 32

## SIDES FOR THE TABLE

### TRIO OF FRENCH FRIES

Rosemary, Cheddar, Harissa

### "BAKED CAPRESI"

Japanese Tomatoes, Mozzarella

### YUKON GOLD POMME PURÉ

Green Onion Crème Fraîche

### BLOOMSDALE SPINACH GRATI

Mornay Sauce, Fried Shallots

### JALAPEÑO-CREAMED CORN

Micro Chives

### GRILLED BABY ASPARAGUS

Shallot-Balsamic Butter

## CHEF'S NIGHTLY XIV-STYLE TASTING MENU

7 COURSE TASTING 75

VEGETARIAN OPTIONS AVAILABLE BY REQUEST

20% GRATUITY APPLIED TO PARTIES OF FIVE OR MORE.

THE HEALTH INSPECTOR WANTS YOU TO KNOW THAT CONSUMING RAW OR UNDERCOOKED