



George's California Modern

4 course tasting menu \$75

select 2 appetizers, 1 entree, 1 dessert

wine pairings available for an additional \$38

appetizers

Beef Tartare, levain crisp, mustard-fennel kraut, horseradish, pickled ramps, lovage	17
"Fish Tacos" , yellowfin tuna, California avocado, corn nuts	17
Chino Farms Tomatoes , fresh cheese, radish, bee pollen, brioche, lemon balm (Vegetarian/Ask Vegan)	17
Chino Farms Summer Squash , peaches, beans, P'tit Basque, squash blossoms, spruce honey, puffed quinoa, lemon thyme (Vegetarian/Ask Vegan)	16
Snapper Crudo, local melons, charred cucumber, coconut, lemon verbena, jalapeño, succulents	17
Hudson Valley Foie Gras Mousse, plum, sourdough, almonds, herbs	17
Gaspur Farms Milk Fed Porcelet Shoulder , apricots, mustard, local lettuce, smoked butter, hazelnuts	17
Grilled Heirloom Carrots , benne seed, cucumber, carrot yogurt, dill, mint, anise hyssop (Vegetarian/ask Vegan)	16
Chino Farms Corn Lasagna , huitlacoche, ricotta, maitake mushrooms, cherry tomatoes, basil (Vegetarian)	17
Soft Egg 63, Chino Farms potatoes, mustard, parmesan, potato chip crumble, cured egg yolk (Vegetarian)	17
Charred Octopus , shelling beans, pickled onions, olives, tomato	17

* A **3% surcharge** will be added to each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members

* Dietary restrictions happily accommodated upon request

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

entrees

Local Yellowtail , artichokes, Romano beans, haricot vert, Bloomsdale spinach, preserved lemon	34
Baja Striped Bass , Chino Farms summer squash, tomatoes, mussels, chanterelles, squash blossom cream	36
Smoked Jidori Chicken , asparagus, eggplant, rhubarb BBQ, Padrón peppers	34
Red Wine Braised Beef Cheeks, potato-horseradish puree, pickled cabbage, puffed beef tendon, mustard seeds, carrot, spring onion, fine herbs	34
Niman Ranch Roasted Pork Loin, plantain polenta, tostones, mango mojo, peppers and onions	36
Local Grains , Chino Farms corn and carrots, smoked cotija, radish, mint, vegetable Demi-glace, kumquat jam (Vegetarian/ask Vegan)	28
Chino Farms Vegetable Pot Pie , salsify, sunchoke, foraged herbs (Vegetarian/ask Vegan)	28

supplemental entrees

Rohan Duck , preserved cherries, duck sausage, pistachio, fennel, chanterelles	+13 / 44
Rigatoni , venison sausage and pork bolognese, farm egg 63, ricotta salata, black tuffle	+13 / 44
Maine Lobster , Romanesco, tarragon, lobster bisque, lemon puree, lobster arancini, fennel	+17 / 48
28 Day Dry Aged Ribeye , Chino Farms carrots, potato gratin, ramp mornay, G-1 steak sauce	+31 / 62
Beef Tenderloin , roasted carrots, potatoes, creamed kale, bone marrow, sour cream and onion	+15 / 46

desserts

Chino Farms French Melon , blackberries, sangria sorbet, raspberry meringue	12
Peanut Brittle Semifreddo , Cara Cara orange, dark chocolate, caramel corn	12
Sorbets , fresh fruit accompaniments	12
Almond Shortcake , brûléed apricot, peach, olive oil ice cream, fennel	12
Chino Farms Strawberries , hibiscus, rose, coconut	12
Warm Chocolate Tart , eucalyptus, mint, crème fraiche	12
Doughnuts & Dips , cherry-plum, toasted marshmallow, chocolate-caramel, vanilla custard	12
Artisanal Cheese , three cheeses with accompaniments	+6/16