

coconut/lemon verbena

Tai snapper/foie gras/

San Diego spot prawn/melon

Baja striped bass/tomatoes

Chino Farms corn/eggplant

Rohan duck/anise hyssop

dark chocolate/yogurt

summer peppers/bee pollen

shelling beans/apricot

watermelon/Petit basque

squash blossom/cucumber

\$130 per person

\$210 with beverage pairings

**** 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

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