



Four-Course Tasting Menu

seventy-five dollars

- select 2 starters, 1 entree, 1 dessert -
- wine pairings available for an additional \$38 -

Prager Brothers **Artisinal Bread**, house made spreads / \$2 per person

A La Carte

starters

Beef Tartare, levain crisp, mustard-fennel kraut, horseradish, pickled ramps, lovage	17
“Fish Tacos” , yellowfin tuna, California avocado, corn nuts	18
Chino Farms Tomato Tart, watermelon, feta mousse, buckwheat, gherkins, lemon balm (Vegetarian/Ask Vegan)	17
Chino Farms Summer Squash , figs, beans, P’tit Basque, 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	22
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Gaspor Farms Milk Fed Porcelet Shoulder , apricots, mustard, local lettuce, smoked butter, hazelnuts	20
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)	19
Soft Egg 63, fingerling potatoes, mustard, parmesan, potato chip crumble, cured egg yolk (Vegetarian)	17
Charred Octopus , shelling beans, pickled onions, olives, tomato	18

* 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

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 , braised lobster mushrooms, Chino Farms corn, charred tomatillo, shishito 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
Heirloom 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

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

chef's tasting menu

\$130 per person/ \$210 with beverage pairings

foie gras	San Diego spot prawn	Baja striped bass	melon	tomatoes
Chino Farms corn	eggplant	Rohan duck	Anise Hyssop	lemon verbena
summer peppers	squash blossoms	shelling beans	coconut	
yogurt	apricot	P'tit Basque	bee pollen	watermelon
				chocolate

* Dietary restrictions happily accommodated upon request

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