

starters

roasted young beets | *sixteen*

asparagus, dried cranberries, ennis hazelnuts, cypress grove goat cheese,
orange vinaigrette

salad of garden zucchini & hearts of peach palm | *fifteen*

dimitri's heirlooms, avocado, homegrown basil, extra virgin olive oil

sweet corn macchiato | *fourteen*

heirloom potato, serrano ham croque madame

crudo of pacific hiramasa | *seventeen*

compressed ruby bliss watermelon, fresno chile, california olive oil, four salts

crispy duck leg confit | *sixteen*

roasted sunchoke, sunchoke puree, red flame grapes, wild rocket

homemade potato gnocchi | *fifteen*

la quercia prosciutto, parmesan, english peas, wild arugula

grilled sugarlip peaches | *sixteen*

duck salami, dandelion greens, marcona almonds, manchego

crispy chicken "oysters" | *sixteen*

heirloom tomatoes, brentwood corn, french feta, olives, torn croutons

hot & cold foie gras | *twenty-nine*

santa barbara pistachios, 20 year old balsamic, gaviota strawberries,
warm zucchini bread

entrees

golden california chanterelles | *twenty-seven*

caramelized shallots, soft mascarpone polenta

gently cooked pacific wild salmon | *thirty-one*

creamless creamed corn, crispy potatoes, summer beans, hobb's bacon

wild caught alaskan halibut "en brioche" | *thirty*

tiny garden vegetables, chino ranch egg

crispy roasted organic chicken | *twenty-eight*

black rice, farro, beet greens

confit of natural pork shoulder (salmon creek farms) | *twenty-nine*

local fingerlings, oven roasted tomatoes, fennel, caramelized cipollini onions

herb crusted lamb loin | *thirty-nine*

braised shoulder, baby zucchini, parmesan potato puree

grilled mishima ranch wagyu ribeye cap | *forty-two*

cream chard tortelloni, alex's baby carrots "sicilian lifeguard style"

"vitello tonnato" | *thirty-four*

prosciutto wrapped ahi tuna, crispy sweetbreads, ricotta pudding, caponata

guided by principles of sustainability

parties of six or more eighteen percent gratuity