

FROM THE PANTRY

SEAFOOD

oysters

daily selection | ginger mignonette
nineteen (1/2 dozen) thirty six (dozen)

ceviche

local seafood | leche de tigre | avocado | cancha | cucumber | cherry tomato
sixteen

tuna

yellowfin tartar | avocado | chilled potato yuzu puree | popped amaranth | lime aioli
eighteen

abalone

abalone mushroom | dulce seaweed | shaved asparagus | charred scallion sour cream
twenty four

octopus

local heirloom baby potatoes | black garlic emulsion | sorrel
twenty

SOUP DU JOUR

ten

SALADS

caesar

salinas valley romaine hearts | white anchovy | country croutons | cracked black pepper
ten

heirloom tomato

shaved focaccia | persian cucumber | lemon verbena vinaigrette | smoked cashew cheese | basil
twelve

beets

baby heirloom variations | almond yogurt | quinoa | avocado | grapes | shallot vinaigrette
fourteen

brussel sprouts

crispy brussels sprouts | kimchi | toasted hazelnuts | dulce seaweed
twelve

california salad

local greens | humboldt fog cheese | strawberry | shaved baby vegetables | carmel valley honey vinaigrette
twelve

FROM THE OVEN

MEAT / POULTRY

beef filet

yukon gold potato puree | asparagus | foraged mushroom cream | red wine reduction
fifty eight

dry-aged ribeye

crispy marbled potatoes | broccoli | shishito pepper | roasted pepper vinaigrette
fifty six

short ribs

country risotto | stout glazed vegetables | local mushrooms
thirty nine

rack of lamb

cous cous tabbouleh | curry yogurt | fig jus | toasted pine nuts | preserved lemon
forty six

duck

maple glazed sweet potato | heirloom carrots | peppered bacon | smoked marcona almonds
thirty eight

chicken

popcorn polenta | heirloom baby kale | crispy sunchoke | Gilroy garlic jus
thirty three

SEAFOOD

tuna

beer battered avocado | watermelon jicama salad | pistachio vinaigrette | piquillo pepper emulsion
forty eight

seabass

corn coconut chowder | charred summer squash | tomato leek confit | lemon basil oil
forty eight

salmon

summer vegetables | smoked carrot puree | maitake mushroom | sunchoke crumble
forty five

scallops

heirloom cauliflower | romesco | pickled mustard seeds
forty six

HANDMADE PASTA

handmade pasta | summer vegetables
thirty four

SIDES

yukon gold potato puree | wild mushroom | grilled asparagus
pommes frites | seasonal vegetable | roasted baby potato medley
eight

PLANT BASED TASTING MENU

see server for details – fifty
with wine pairing - eighty