

DINNER

FOR THE TABLE

HOUSEMADE SOURDOUGH FLATBREAD | muhammara, \$6

MINI LOAF | cashew "butter", tehachapi sonora flour, california seeds, \$6

WARM MARINATED OLIVES | citrus, thyme, fennel seed, \$8

DAY BOAT FISH CRUDO | melon, cucumber, meyer lemon, pistachio butter, fresno chile, \$18

CENTRAL COAST CRAB | heirloom tomato, cucumber, coral tuile, za'atar, \$21

SPECK HAM & STONE FRUIT | central coast olive oil, cracked pepper, \$16

PENN COVE MUSSELS | solvang lager, house-cured pancetta, crisp bread, \$17

ROASTED MARKET CARROTS | garlic chips, meyer lemon yogurt, coriander pistou, \$11

CHARGRILLED BROCCOLINI | caesar, aged pecorino, lemon zest, \$12

SALAD

FARMERS MARKET GREENS | avocado green goddess, mint, pine nuts, grated manchego, spiced breadcrumbs, \$10

CHILLED SAFFRON COUSCOUS SALAD | caramelized onions, dried apricot, roasted lemon, calabrian chile, almonds, yogurt, \$12

FISH & MEAT

ROAST HALF CHICKEN | heirloom tomato panzanella, \$26

SCOTTISH KING SALMON | watercress, pickled red onion, tzatziki, summer squash latkes, \$32

LAMB SCALLOPINI | zucchini-mint salad, charred feta, smoked chile aioli, \$28

WHOLE ROASTED BRANZINO | green olive salsa verde, brown butter kale, \$33

DRY-AGED SANTA CAROTA STRIP STEAK | pickled garlic scapes, fava beans, king trumpet, \$42

PASTA/RISOTTO

RIGATONI POMODORO | cherry tomatoes, basil, burrata, \$21

TAGLIATELLE BOLOGNESE | parmesan, anise, \$27

CALROSE RISOTTO | chanterelle mushroom, sweet corn, ras el hanout, \$23

RED FIFE CAVATELLI | swordfish sugo, spiced bread crumbs, \$29

DESSERT

CALIFORNIA OLIVE OIL CAKE | brown butter caramel, basil-infused peaches, caramelized white chocolate, \$11

CHEESECAKE | tehachapi wheat flour crust, SB strawberries, charred meringue, \$11

CHOCOLATE TART | hazelnut ganache, salted caramel ice cream, \$12

PISTACHIO SEMIFREDDO | shortbread crumble, seasonal fruit, \$9

FLYING DISC RANCH SAMPLING OF DATES | \$9