

DINNER

FOR THE TABLE

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, \$20

CENTRAL COAST CRAB | cara cara orange, cucumber, coral tuile, za'atar, \$21

SPECK HAM & TOSCANO BURRATA | saba vinegar, olive oil, local honey, nasturtium, membrillo, toast points, \$16

PENN COVE MUSSELS | solvang lager, 'nduja, crisp bread, \$19

ROASTED MARKET CARROTS | garlic chips, meyer lemon yogurt, coriander pistou, \$13

ROASTED ROMANESCO CAULIFLOWER | pearl pepper, chickpea chana, meyer lemon oil, pecorino, cilantro, \$14

SALADS

FARMERS MARKET GREENS | avocado green goddess, mint, pine nuts, grated manchego, \$12

CITRUS & FENNEL SALAD | arugula, toasted pine nuts, ruby grapefruit, tangerine, fennel, pecorino di montalcino, golden raisins, white balsamic, \$14

FISH & MEAT

ROAST HALF CHICKEN | creamy polenta, butternut squash, swiss chard, pan jus, \$29

SCOTTISH KING SALMON | watercress, pickled red onion, tzatziki, squash latkes, \$36

ROASTED RACK OF LAMB | fregula sarda, confit fennel, san marzano, oyster mushrooms, harissa lamb jus, \$46

WHOLE ROASTED BRANZINO | green olive salsa verde, brown butter kale, \$38

30 DAY DRY AGED NEW YORK STEAK & BONE MARROW | duck fat mash, cipollini onions, haricots vert, king trumpet mushrooms, red wine demi, \$52

PASTA

RIGATONI POMODORO | cherry tomatoes, basil, burrata, \$24

TAGLIATELLE BOLOGNESE | parmesan, anise, \$27

SQUID INK LINGUINE & CLAMS | manila clams, masala and uni butter sauce, snow peas, pea tendrils, \$28

DESSERT

CALIFORNIA OLIVE OIL CAKE | brown butter caramel, basil-infused pears, caramelized white chocolate, \$14

PISTACHIO SEMIFREDDO | shortbread crumble, seasonal fruit, \$12

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