

## STARTERS

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| <b>Snapper Crudo</b> , coconut, jalapeño, fingerlime ponzu, seaweed, radish, crispy rice   | 17 |
| <b>"Fish Tacos"</b> , yellowfin tuna, California avocado, corn nuts  | 18 |
| <b>Grilled Octopus</b> , black garlic romesco, potato, black radish, cilantro, almond  | 17 |
| <b>Beef Tartare</b> , fermented pear, gochujang, scallion, crispy beef tendon, pickled daikon  | 17 |
| <b>Chino Farms Baby Beets</b> , smoked sturgeon, Oro Blanco grapefruit, fresh cheese, sourdough, horseradish, celery, Thai chili <i>(Ask Vegetarian/Ask Vegan)</i> | 18 |
| <b>Grilled Chino Farms Radicchio</b> , carrots, nam plas caramel, sesame, Vietnamese herbs, smoked butter <i>(Ask Vegetarian/Ask Vegan)</i>                        | 16 |
| <b>Chino Farms Lettuces</b> , escarole, hoja santa Caesar dressing, parmesan, bottarga, sourdough <i>(Ask Vegetarian/Ask Vegan)</i>                                | 16 |
| <b>Carrot Campanelle Pasta</b> , soft egg, pickled ramps, peas, parmesan, potato crumble <i>(Vegetarian)</i>   | 17 |
| <b>Baja Scallop and Shrimp Sausage Toast</b> , Chino Farms sweet potatoes, vadouvan curry, egg vinaigrette, frisée   | 18 |
| <b>Cauliflower Soup</b> , kumquat-raisin chutney, pistachios, toasted oat, crispy leaves, zaa'tar spice <i>(Vegetarian)</i>  | 16 |
| <b>Spaghetti and Clams</b> , San Diego uni butter, stinging nettle, toasted seaweed gremolata  | 22 |

**Prager Brothers Artisanal Bread**, house-made spreads

3 per person



A **3% surcharge** will be added to each bill to help cover increasing operations and labor costs

# ENTRÉES

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| <b>Local Yellowtail</b> , braised fennel, leek & artichoke panisse, chanterelle mushrooms, mussels, saffron-mussel foam, Andouille sausage crumble  | 36 |
| <b>Local Opah</b> , butternut squash agnolotti, roasted Chino Farms carrots, sesame granola, pomegranate, curry                                     | 42 |
| <b>Maine Lobster</b> , bok choy, oyster mushrooms, Chinese long beans, black bean vinaigrette, lobster fried rice                                   | 58 |
| <b>Roasted Chino Farms Vegetables</b> , carrot-pepper puree, benne seed vegetable demi-glace <i>(Vegetarian/Ask Vegan)</i>                          | 28 |
| <b>Roasted Cauliflower</b> , heirloom grains, green curry, marcona almond, pickled raisin, Chino Farms collard greens <i>(Vegetarian/Ask Vegan)</i> | 28 |
| <b>Spinach and Artichoke Lasagna</b> , fennel pollen, parmesan cream, chervil <i>(Vegetarian)</i>   | 30 |
| <b>Jidori Chicken</b> , maitake mushrooms, smoked potato, nasturtium harissa, boudin blanc  | 34 |
| <b>Rohan Duck</b> preserved kumquat, grilled broccoli, toasted peanut, scallion pain perdu, pickled vegetables, crispy duck leg                     | 44 |
| <b>Niman Ranch Roasted Pork Chop</b> , cauliflower, Romanesco, shishito peppers, green chorizo, pozole verde, hominy                                | 44 |
| <b>Red Wine Braised Beef Cheeks</b> , turnip kraut, broccoli, pastrami vinaigrette, puffed beef tendon  | 36 |
| <b>Beef Tenderloin</b> , roasted carrot, potatoes, creamed kale, sour cream and onion, bone marrow vinaigrette                                      | 46 |
| <b>Dry Aged Ribeye</b> , smoked pastrami crust, sunchoke gratin, Chino Farms Brassicas, pickled mustard seed jus                                    | 62 |

## CHEF'S TASTING MENU

*six course*

110 per person  
170 with beverage pairings

**Snapper Crudo**, Chino Farms radish, kumquat, nam plas caramel, cucumber, chili  
**Chino Farms Radicchio**, hoja santa Caesar, smoked butter, bottarga  
**Local Opah**, Chino Farms cauliflower, green curry, crispy brassicas, raisin chutney  
**Carrot Campanelle Pasta**, carrot-parmesan cream, Alba white truffle  
**Dry Aged Rohan Duck**, Chino Farms sweet potato, crispy grains, pear, duck jus  
**Pernod Semifreddo**, dark chocolate, Chino Farms berries, fennel

ADDITIONAL TASTING MENU COURSES / available at a supplemental charge

Additional \$10 per course for wine pairings

**Ossetra Caviar**, smoked sturgeon, potato +21 / per person

**Baja Stone Crab**, carrot tahini, coconut jelly, oro blanco, Chino Farms basil, uni +10 / per person

**San Diego Spiny Lobster** foraged herb and flower butter +25 / per person

Dietary restrictions happily accommodated upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.