

STARTERS

Snapper Crudo , coconut, jalapeño, fingerlime ponzu, seaweed, radish, crispy rice	17
"Fish Tacos" , yellowfin tuna, California avocado, corn nuts	18
Grilled Octopus , black garlic romesco, potato, black radish, cilantro, almond	17
Beef Tartare , fermented pear, gochujang, scallion, crispy beef tendon, pickled daikon	17
Roasted Baby Beets , Chino Farms strawberries, fennel, feta, sorrel, Ras el Hanout-charred strawberry vinaigrette <i>(Vegetarian/Ask Vegan)</i>	17
Salanova Lettuces , sunflower seed brittle, roasted sunchoke, celery, preserved grape, Point Reyes blue cheese, fines herbes, banyuls vinaigrette <i>(Vegetarian/Ask Vegan)</i>	16
Lamb Sausage en Croute , parsnip mustard, date, caramelized fennel	16
Honeynut Squash , honey vinaigrette, toasted squash seed and bee pollen dukkah, tangerine, Espelette yogurt, chili <i>(Vegetarian/Vegan)</i>	18
Carrot Campanelle Pasta , soft egg, pickled ramps, peas, parmesan, potato crumble <i>(Vegetarian)</i>	17
Crispy Pork Belly , BBQ baked shelling beans, quince mustard, pistachio, crispy brassicas	18
Lobster Bisque , salt baked Chino Farms celery root, stone crab arancini, oyster cracker	22
Nettle Spaghetti , uni butter, chili, clams, nori gremolata	22

Prager Brothers Artisanal Bread, house-made spreads

2 per person



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

ENTRÉES

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

Honeynut Squash, black garlic romesco, toasted squash seed oil, pomegranate, espelette yogurt

Local Swordfish, mussel, Brassicas, Andouille sausage

Carrot Campanelle, aged cheddar mornay, alba white truffle

Aged Rohan Duck, turnip, compressed pear, puffed grains, chanterelle mushrooms

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, Chino Farms spinach, sunchoke cream, crispy sunchoke skin +21 / per person

Baja Stone Crab, passionfruit mustard, coconut jelly, avocado, sesame +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.