

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
Dry Aged Ribeye Carpaccio , sunchokes, Chino Farms radish, black truffle aioli, mustard, capers, rosemary	19
Chino Farms Baby Beets , smoked sturgeon, Oro Blanco grapefruit, fresh cheese, sourdough, horseradish, celery, Thai chili <i>(Ask Vegetarian/Ask Vegan)</i>	18
Grilled Chino Farms Radicchio , carrots, nam plas caramel, sesame, Vietnamese herbs, smoked butter <i>(Ask Vegetarian/Ask Vegan)</i>	16
Chino Farms Lettuces , escarole, hoja santa Caesar dressing, parmesan, bottarga, sourdough <i>(Ask Vegetarian/Ask Vegan)</i>	16
Carrot Campanelle Pasta , soft egg, pickled ramps, peas, parmesan, potato crumble <i>(Vegetarian)</i>	17
Baja Scallop and Shrimp Sausage Toast , Chino Farms sweet potatoes, vadouvan curry, egg vinaigrette, frisée	18
Cauliflower Soup , kumquat-raisin chutney, pistachios, toasted oat, crispy leaves, zaa'tar spice <i>(Vegetarian)</i>	16
Spaghetti and Clams , 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

Local Yellowtail , braised fennel, leek & artichoke panisse, chanterelle mushrooms, mussels, saffron-mussel foam, Andouille sausage crumble	36
Local Opah , butternut squash agnolotti, roasted Chino Farms carrots, sesame granola, pomegranate, curry	42
Golden Rainbow Trout , seaweed butter, salsify, grilled lettuces, wild mushrooms, pine nuts, preserved lemon, gooseberry	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/Ask Vegan)</i>	28
Spinach and Artichoke Lasagna , fennel pollen, parmesan cream, chervil <i>(Vegetarian)</i>	30
Pasture Bird Farms Roasted Chicken , green garlic-spaetzle, glazed turnips, Chino Farms broccoli, preserved kumquat	36
Niman Ranch Roasted Pork Loin , cauliflower, Romanesco, shishito peppers, green chorizo, pozole verde, hominy	39
Red Wine Braised Beef Cheeks , turnip kraut, broccoli, pastrami vinaigrette, puffed beef tendon	36
Beef Tenderloin , roasted carrot, fingerling potatoes, creamed kale, bone marrow vinaigrette	46
Dry Aged Ribeye , sunchoke gratin, black trumpet mushrooms, Brussel sprouts, 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, sourdough
Golden Trout, Chino Farms cauliflower, green curry, crispy brassicas, raisin chutney
Carrot Campanelle Pasta, carrot-parmesan cream, Perigord black truffle
Dry Aged Rohan Duck, turnips, 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, smoked sturgeon, potato +21 / per person

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

San Diego Spot Prawn foraged herb and flower butter +11 / 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.