

STARTERS

- Caviar Service**
sweet potato pancakes, crème fraîche, shallots, egg
- Royal Osetra 20 gr. **\$90**
- Northern Divine White Sturgeon 30 gr. **\$180**
- 18 Baja Scallop Ceviche***
passionfruit, celtuce, Chino Farms radish, sweet potato, puffed sorghum
- 17 Tai Snapper Crudo***
Asian pear tepache, crispy ginger, cashew ajo blanco, jalapeño, radish
- 18 "Fish Tacos"**
yellowfin tuna, California avocado, corn nuts
- 19 Beef Carpaccio**
turnip kraut, whole grain mustard aioli, sourdough, 1,000 island vinaigrette
- 16 Warm Frisée Salad**
crispy duck confit, caramelized shallots, poached egg, potato skin
- 16 Chino Farms Lettuces** *Ask Vegetarian /Ask Vegan*
escarole, hoja santa Caesar dressing, Parmesan, bottarga, sourdough
- 17 Kabocha Squash Salad** *Vegetarian /Ask Vegan*
persimmon, treviso, pomegranate, toasted squash seed tahini, nut crumble, Mimolette cheese
- 18 Crispy Sweetbreads**
beet BBQ, chicories, preserved kumquat, pickled mushroom vinaigrette
- 16 Creamy Broccoli and Coconut Soup** *Ask Vegetarian /Ask Vegan*
stone crab, crispy brassicas, sesame granola
- 22 Squid Ink Rigatoni**
bouillabaisse, uni butter, rouille, fennel pollen gremolata
- 17 Grilled Octopus**
achiote marinated celeriac, compressed pineapple, celery pico de gallo

Wayfarer Artisanal Bread, house-made spreads **3**/person

ENTREES

- 36 Local Yellowtail**
cauliflower, braised fennel, crispy sunchoke, pistachio vinaigrette
- 40 Local Swordfish**
braised red cabbage, salsify, chanterelle mushrooms, brown butter
- 48 Seared Scallops**
sweet potato, beech mushrooms, Chino greens, hominy, spiced dried scallop broth
- 58 Maine Lobster**
honeynut squash, lobster mushrooms, wilted Chino greens, squash seed granola, spicy lobster bisque
- 28 Heirloom Grains** *Vegetarian /Ask Vegan*
Swiss chard, roasted carrot hummus, feta salsa verde, carrot demi-glace
- 28 Grilled Chino Farms Treviso** *Vegetarian /Ask Vegan*
cauliflower cous cous, crispy sunchoke, Meyer lemon, Bagna Cauda, yogurt
- 39 Niman Ranch Pork Chop**
onion soubise, marinated beets, pickled onion rings, molasses-apple jus
- 36 Pasturebird Farms Roasted Chicken**
Chino Farms carrots, grilled leeks, Brussel sprouts, blue corn gnudi
- 46 Beef Tenderloin**
fingerling potatoes, roasted carrots, sautéed spinach, bordelaise, carrot emulsion

PREMIUM STEAKS & SEAFOOD

- 60 Spiny Lobster**, wild fennel butter
- 90 Herb crusted California Rack of Lamb** for two
- 58 Dry aged Rib Eye** 14oz.

SEASONAL SIDES

- 8 Crispy Potatoes**, rosemary, parmesan
- 8 Farro**, kale, caramelized onions
- 8 Roasted Carrots**, chervil
- 6 Swiss Chard**, shallots, bacon
- 14 Grilled Mushrooms**, soy vinaigrette
- 10 Chino Farms Sweet Potato Purée**, crispy ginger



A 4% surcharge will be added to each bill to cover increasing operations & labor costs.

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