### STARTERS

- **Caviar Service**
  - Royal Osetra 20 gr. $90
  - Northern Divine White Sturgeon 30 gr. $180

- **Baja Scallop Ceviche**
  - passionfruit, celery, Chino Farms radish, sweet potato, puffed sorghum

- **Tai Snapper Crudo**
  - Asian pear tepache, crispy ginger, cashew ajo blanco, jalapeño, radish

- **“Fish Tacos”**
  - yellowfin tuna, California avocado, corn nuts

- **Beef Carpaccio**
  - turnip kraut, whole grain mustard aioli, sourdough, 1,000 island vinaigrette

- **Warm Frisée Salad**
  - crispy duck confit, caramelized shallots, poached egg, potato skin

- **Chino Farms Lettuces**
  - escarole, hoja santa Caesar dressing, Parmesan, bottarga, sourdough

- **Kabocha Squash Salad**
  - persimmon, treviso, pomegranate, toasted squash seed tahini, nut crumble, Mimolette cheese

- **Crispy Sweetbreads**
  - beet BBQ, chicories, preserved kumquat, pickled mushroom vinaigrette

- **Creamy Broccoli and Coconut Soup**
  - stone crab, crispy brassicas, sesame granola

- **Squid Ink Rigatoni**
  - bouillabaisse, uni butter, rouille, fennel pollen gremolata

- **Grilled Octopus**
  - achiote marinated celeriac, compressed pineapple, celery pico de gallo

Wayfarer Artisinal Bread, house-made spreads 3/person

### ENTREES

- **Local Yellowtail**
  - cauliflower, braised fennel, crispy sunchoke, pistachio vinaigrette

- **Local Swordfish**
  - braised red cabbage, salsify, chanterelle mushrooms, brown butter

- **Seared Scallops**
  - sweet potato, beech mushrooms, Chino greens, hominy, spiced dried scallop broth

- **Maine Lobster**
  - honeynut squash, lobster mushrooms, wilted Chino greens, squash seed granola, spicy lobster bisque

- **Heirloom Grains**
  - Swiss chard, roasted carrot hummus, feta salsa verde, carrot demi-glace

- **Grilled Chino Farms Treviso**
  - cauliflower cous cous, crispy sunchoke, Meyer lemon, Bagna Cauda, yogurt

- **Niman Ranch Pork Chop**
  - onion soubise, marinated beets, pickled onion rings, molasses-apple jus

- **Pasturebird Farms Roasted Chicken**
  - Chino Farms carrots, grilled leeks, Brussel sprouts, blue corn gnudi

- **Beef Tenderloin**
  - fingerling potatoes, roasted carrots, sautéed spinach, bordelaise, carrot emulsion

**PREMIUM STEAKS & SEAFOOD**

- **Spiny Lobster**, wild fennel butter

- **Dry aged Rib Eye** 14oz.

**SEASONAL SIDES**

- **Crispy Potatoes**, rosemary, parmesan
- **Farro**, kale, caramelized onions
- **Roasted Carrots**, chervil

**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.*