

six course
CHEF'S TASTING MENU

110 per person / 170 with beverage pairings

Chef-selected menu featuring an ever-changing list of ingredients. Beverage pairings available upon request. Participation of the entire table is required.

Tai Snapper Crudo, cucumber, charred strawberry, chili, hazelnut, rice crackers

Chino Farms Corn, corn mousse, popcorn, peach

Northern Halibut, eggplant caponata, summer beans, sourdough, whey vinaigrette

Orecchiette Pasta, uni butter, black truffles

Dry Aged Rohan Duck, plum BBQ, chanterelles, pepper relish

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, coconut, cauliflower +21

Baja Stone Crab, melon, cashew, radish, smoked aioli +10

San Diego Spot Prawns foraged herb and flower butter +9

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



A **3% surcharge** will be added to each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members.