

STARTERS

Baja Scallop Ceviche , passionfruit, celtuce, Chino Farms radish, sweet potato, puffed sorghum	18
Snapper Crudo , coconut, jalapeño, fingerlime ponzu, seaweed, radish, crispy rice	17
"Fish Tacos" , yellowfin tuna, California avocado, corn nuts	18
Dry Aged Ribeye Carpaccio , sunchokes, Chino Farms radish, black truffle aioli, mustard, capers, rosemary	19
Chino Farms Baby Beets , smoked steelhead salmon, 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
Spring Pea Ravioli , ricotta, preserved lemon, artichoke, nasturtium flowers, sunflower seeds <i>(Vegetarian)</i>	18
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
Grilled Octopus , black garlic romesco, potato, black radish, cilantro, almond	17

Prager Brothers Artisanal Bread, house-made spreads

3 per person



A **4% 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
Grilled Northern Halibut , crispy potatoes, asparagus, brown butter chicken jus, passionfruit chimichurri	46
Golden Trout , seaweed butter, salsify, grilled lettuces, wild mushrooms, pine nuts, preserved lemon, gooseberry	42
Maine Lobster , peas, morels, lobster-onion soubise, pea pasta, spring onion-caramel, vanilla	58
Roasted Chino Farms Vegetables , carrot-pepper purée, 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
Pasturebird Farms Roasted Chicken , green garlic-spaetzle, glazed turnips, Chino Farms broccoli, preserved kumquat	36
Niman Ranch Roasted Pork Loin , BBQ lentils, rainbow Swiss chard, Thumbelina carrots, rhubarb, jalapeño	39
Red Wine Braised Beef Cheeks , smoked celery root, mustard greens, beets, horseradish	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, passionfruit, celtuce, radish, nasturtium flowers
Chino Farms Radicchio, hoja santa Caesar, smoked butter, sourdough
Grilled Northern Halibut, seaweed butter, artichokes, gooseberries
Spring Pea Ravioli, Maine lobster soubise, Perigord black truffle
Dry Aged Rohan Duck, BBQ lentils, asparagus, rhubarb
Milk Chocolate Custard, passionfruit, crème fraîche, almond and hazelnut praline
ADDITIONAL TASTING MENU COURSES / *available at a supplemental charge*
Additional \$10 per course for wine pairings
Ossetra Caviar, smoked steelhead trout, potato +21 / per person
Local Uni, sweet potato, coconut jelly, lime, basil +10 / per person
San Diego Spot Prawn wild fennel 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.