

— TASTE —

Fried cauliflower with bagna cauda 11

Cured mackerel, english pea purée, grapefruit, wood sorrel 13

Fried oysters, watercress, citrus, aioli, pickled spring onion 15

— STARTER —

Market lettuces, raita, baby carrots, radish, mint, dill 13

Spring vegetables, fava tendrils, salsa verde, crème fraîche 15

Roasted baby carrots, preserved lemon, coriander labne,
dandelion, fried chickpeas 14

Gingered beets, coconut milk yogurt, tangerines, kumquats, arugula 13

Burrata, grilled asparagus, prosciutto, mustard greens,
cured egg yolk, pine nut breadcrumbs 15

Wild mushrooms, coal roasted leeks, ricotta, hazelnuts 19

Treviso, Santa Barbara calamari, avocado,
blood orange-miso vinaigrette, black sesame 15

Fried sweetbreads, soubise, kumquats, fennel, sherry 15

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— PASTA —

Rigatoni, rabbit sausage, swiss chard, truffle butter 24

Spaghetti, Santa Barbara uni, lobster bisque, nori breadcrumbs 26

Sorrel pappardelle, morels, spring onion, green garlic, tendrils 24

— ENTREE —

Santa Barbara mussels, clams, pork belly, green garlic, bok choy 28

Halibut, baby artichoke berigoule, farro, spinach, grilled Meyer lemon 36

Seared scallops, saffron butter, english peas, risotto 36

Roast chicken, duck fat vegetables, creamed cavolo nero, cracklins 28

Brined pork chop, skordalia, puntarella, chickories, almond aillade 26

Grilled lamb sirloin, parisian gnocchi, grilled spring onions, fava beans, pistachios 39

Braised shortrib osso buco, polenta, swiss chard,
cipollini onion, horseradish gremolata 38

Grilled hanger steak, garlic-roasted fingerlings, shallot butter 42

— CHEESE AND CHARCUTERIE —

Chef's selection of three cheeses,
seasonal accompaniments, honey, walnuts, Marcona almonds 24

Charcuterie Assortment:
Prosciutto di Parma, Lomo de Bellota Ibérico, salami,
cornichons, whole grain mustard 28

Country-style paté, pickled vegetables, olive oil crackers 14