

SNACKS

MARIQUITA CRUDITÉS
sesame, shiso ·9·

IMPOSSIBLE MEATBALL
genovese basil, tomato ·10·

POMMES FRITES •
maitake aioli ·10·

BLISTERED SALMON BELLY •
lemon, country miso ·14·

ACME BREAD
available upon request

TO BEGIN

BRENTWOOD CORN SOUP
maitake mushroom, huitlacoche, crouton ·14·

LITTLE GEM SALAD •
plum, sunflower, chervil, buttermilk ·16·

LOCAL HALIBUT CRUDO •
cucumber, avocado, guajillo, cilantro ·21·

WARM BREAD SALAD
early girl tomato, mizuna, basil, burrata ·17·

9 MONTH LONZA •
watercress, sea salt, olive oil, lavash ·14·

MAINS

CHICKEN •
celery, butter bean, tarragon, anchovy ·36·

DUCK •
breast, confit, apple, coriander, salsa macha ·38·

MARIN COAST KING SALMON •
lobster mushroom, yellow corn, vadouvan ·36·

MANGALITSA PORK RACK •
cubanelle pepper, swiss chard, tomatillo ·40·

CHEESE

NANCY'S CAMEMBERT
cow, sheep · old chatham · new york

HOLY MOLY
goat · bohemian · california

PLEASANT RIDGE RESERVE
cow · uplands · wisconsin

GRAYSON
raw cow · meadow creek · virginia

BIG WOODS BLUE
sheep · shepherd's way · minnesota

selection of all five ·25·

TO SHARE

OYSTER ON THE HALF SHELL • ·4·

BEEF FAT BISCUIT
cherry tomato, goat cheese, basil ·12·

CAVIAR WITH TRADITIONAL GARNISH •
tsar nicoulai golden reserve ·149·
tsar nicoulai reserve ·89·

FOIE GRAS TERRINE •
apple butter, almond, rice bread ·28·

PASTA & GRAIN

WILD FENNEL TAGLIATELLE
red onion, duck confit, plum, basil ·24·

RICOTTA CAVATELLI
delicata squash, gypsy pepper, pine nut ·23·

SPAGHETTI ALLA CHITARRA
wagyu beef, cauliflower, parmesan ·25·

SIDES

FRIED SUMMER SQUASH •
caesar aioli, parmesan ·13·

ROASTED NEW POTATO
brown butter, tamari ·10·

BLOOMSDALE SPINACH
preserved meyer lemon ·12·

SWEETS

UPSIDE DOWN CAKE
yellow peach, crème fraîche, vanilla ·12·

PANNA COTTA
strawberry, meringue, jasmine tea ·12·

DARK CHOCOLATE CRUNCH
peanut, white chocolate mousse, caramel ·13·

SANTA ROSA PLUM SORBET
peach, coconut tuile ·10·

CHEF'S CHOICE TASTING MENU ·125·

with participation of the entire table