

DINNER

FOR THE TABLE

- MINI LOAF | cashew "butter", tehachapi sonora flour, california seeds, \$6
- WARM MARINATED OLIVES | citrus, thyme, fennel seed, \$8
- DAY BOAT FISH CRUDO | melon, cucumber, meyer lemon, pistachio butter, fresno chile, \$18
- CENTRAL COAST CRAB | cara cara orange, cucumber, coral tuile, za'atar, \$21
- SPECK HAM & TOSCANO BURRATA | saba vinegar, olive oil, local honey, nasturtium, cracked pepper, toast points, \$16
- PENN COVE MUSSELS | solvang lager, 'nduja, crisp bread, \$17
- ROASTED MARKET CARROTS | garlic chips, meyer lemon yogurt, coriander pistou, \$11
- ROASTED ROMANESCO CAULIFLOWER | pearl pepper, chickpea chana, meyer lemon oil, pecorino, cilantro, \$14

SALADS

- FARMERS MARKET GREENS | avocado green goddess, mint, pine nuts, grated manchego, \$12
- CITRUS & FENNEL SALAD | arugula, toasted pine nuts, ruby grapefruit, tangerine, fennel, pecorino di montalcino, golden raisins, white balsamic, \$14

FISH & MEAT

- ROAST HALF CHICKEN | creamy polenta, butternut squash, swiss chard, pan jus, \$28
- SCOTTISH KING SALMON | watercress, pickled red onion, tzatziki, squash latkes, \$34
- ROASTED RACK OF LAMB | fregula sarda, confit fennel, san marzano, oyster mushrooms, harissa lamb jus, \$42
- WHOLE ROASTED BRANZINO | green olive salsa verde, brown butter kale, \$36
- 30 DAY DRY AGED NEW YORK STEAK & BONE MARROW | duck fat mash, cipollini onions, haricots vert, king trumpet mushrooms, red wine demi, \$46

PASTA

- RIGATONI POMODORO | cherry tomatoes, basil, burrata, \$21
- TAGLIATELLE BOLOGNESE | parmesan, anise, \$27
- SQUID INK LINGUINE & CLAMS | manila clams, masala and uni butter sauce, snow peas, pea tendrils, \$26

DESSERT

- CALIFORNIA OLIVE OIL CAKE | brown butter caramel, basil-infused pears, caramelized white chocolate, \$11
- PISTACHIO SEMIFREDDO | shortbread crumble, seasonal fruit, \$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness