

# Costa

## DINNER

### FOR THE TABLE

MINI LOAF | cashew "butter", tehachapi sonora flour, california seeds, \$6  
add roasted bone marrow with honeynut squash gremolata, +\$15

WARM MARINATED OLIVES | citrus, thyme, fennel seed, \$8

DAY BOAT FISH CRUDO | muhamarra, pistachios, pomegranate gastrique, peppadew, shiso, \$22

CENTRAL COAST CRAB | cara cara orange, cucumber, coral tuile, za'atar, \$21

SPECK HAM & TOSCANO BURRATA | saba vinegar, olive oil, local honey, nasturtiums, delicata squash, toast points, \$16

PENN COVE MUSSELS | solvang lager, 'nduja, crisp bread, \$19

ROASTED MARKET CARROTS | garlic chips, meyer lemon yogurt, coriander pistou, \$13

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

AUTUMN SQUASH & KALE SALAD | garam masala roasted delicata squash, pomegranates, candied walnuts, ricotta salata, lemon tahini dressing, \$14

BABY BEET & SHEEP'S MILK FETA SALAD | multi-colored beets, arugula, vadouvan spiced pine nuts, saba, sumac dressing, \$16

### FISH & MEAT

ROAST HALF CHICKEN | creamy polenta, butternut squash, swiss chard, pan jus, \$29

SCOTTISH KING SALMON | watercress, pickled red onion, tzatziki, squash latkes, \$36

ROASTED RACK OF LAMB | fregula sarda, confit fennel, san marzano, oyster mushrooms, harissa lamb jus, \$48

WHOLE ROASTED BRANZINO | green olive salsa verde, brown butter kale, \$38

30 DAY DRY-AGED NEW YORK STEAK & BONE MARROW | duck fat mash, cipollini onions, haricots vert, king trumpet mushrooms, red wine demi, \$56

### DESSERT

CALIFORNIA OLIVE OIL CAKE | caramelized white chocolate, basil-infused caramel, seasonal fruit, \$14

BROWN BUTTER SEMIFREDDO | caramelized pear, hazelnut crumble, \$12

TIRAMISU | marsala-infused mascarpone, espresso-soaked ladyfingers, cocoa powder, \$14

CHOCOLATE ESPRESSO CAKE | chocolate coral tuile, espresso sauce, vanilla bean ice cream, \$13

### PASTA

RIGATONI POMODORO | cherry tomatoes, basil, burrata, \$24

TAGLIATELLE BOLOGNESE | parmesan, soffrito, toasted fennel seeds, \$27

SQUID INK LINGUINE & CLAMS | manila clams, masala and uni butter sauce, snow peas, pea tendrils, \$28

### COSTA COCKTAIL SPECIAL

A DECEMBER TO REMEMBER | vodka, rumchata, kahlua, espresso, cinnamon syrup, vanilla cream \$15

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