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CHEF'S 'TASTE OF THE SEASON' 95.

○ VEGETARIAN TASTING MENU 85.

All items are available a la carte

F I R S T

- POTATO LEEK SOUP 16
melted leeks, herb de provence, lemon oil
- SWEET GEM LETTUCE 16
boquerón's, marinated radish, parmesan cheese, green goddess dressing
- OCTOPUS CARPACCIO 20
compressed watermelon radish, cucumber, capers, nasturtium aioli
- BEEF TARTARE 20
horseradish cream, pickled scotch mustard seeds cured ventana egg yolk, grilled bread

S E C O N D

- RAINBOW CARROTS 18
carrot puree, sorghum, ginger, sesame
- EGG IN A HOLE 18
sur house farm eggs, artichokes, sunchokes, truffle & leek béarnaise
- RICOTTA CAVATELLI 22
braised lamb, roasted parsnips, butternut squash, arugula, goat cheese
- BRAISED SHORT RIB 24
mascarpone polenta, blood orange & pine nut gremolata, citrus herbs
- CARRIBEAN TUNA POKE 24
mango vinaigrette, coconut puree, jerk spiced macadamia nuts

M A I N

- POTATO CRUSTED LING COD 40
heirloom bean cassoulet, smoked pork belly, garden turnips, fennel
- ROASTED HONEYNUT SQUASH 32
cauliflower, bulger wheat, shishito pepper relish, curry vinaigrette
- GRILLED NEW YORK STRIP 55
creamed chard, broccoli, pearl onion, big sur chanterelles, chimichurri, red wine gastrique
- PAN ROASTED CHICKEN BREAST 38
truffle pecorino potato puree, brussels sprouts, turnips, prosciutto & meyer lemon vinaigrette
- CALIFORNIA OPAH 45
butternut squash puree, bok choy, enoki mushrooms, pickled kabocha squash, miso maple vinaigrette

D E S S E R T

- BANOFFEE 18
rum pastry cream, vanilla ice cream, graham streusel dulce de leche, banana chip, cocoa nibs, caramelized banana
- CHOCOLATE & VANILLA MOUSSE TORTE 18
honey whipped cream, vanilla bean crème anglaise, coco nib streusel, honeycomb brittle, earl grey ice cream
- FROMAGE BLANC PANNA COTTA 18
huckleberries, candied grapefruit, champagne gelee, sunflower seed granola
- BREAD PUDDING 18
caramel sauce, pineapple compote, caramel ice cream pineapple chip, almond streusel