



DINNER MENU \$55

FIRST COURSE - CHOOSE ONE

Clam Chowder

New England style, chives, fried saltines.

Heirloom Melon and Chrysanthemum Salad

Cucumbers, crispy quinoa, basil, honey vinaigrette.

Steak Tonnato

Steak tartare, sauce tonnato, sunchoke chips, summer savory.

ADD A FLATBREAD FOR THE TABLE \$17

Stinging Nettle Flatbread

Crème fraîche, parmesan, cured egg yolk.

SECOND COURSE- CHOOSE ONE

Tempura Endive

Chickpeas, seasonal vegetables, salsa verde, bourride.

Market Fish

Eggplant, shishito pepper, labneh, cilantro.

Slow Roasted Pork

Stone fruit, fennel, farro verde, purslane, mint.

THIRD COURSE - CHOOSE ONE

Vacherin

Coffee gelato, bittersweet chocolate, meringue, candied almonds, crème anglaise.

Almond Cake

Cherries, whipped crème fraîche.

Tête de Moine Cheese

Wildflower honey, celery, seeded crackers.

SPARKLING WINE & SHERRY

Prosecco Superiore, Bisol "Crede"

15/65

Italy | 2024

Racines "Grand Reserve" Sparkling Blanc de Blancs

20/95

Santa Rita Hills | NV

Manzanilla Pasada Sherry, Barbadillo "Solear en Rama"

12/36

Sanlúcar de Barrameda | 2024

WHITE WINE

Etna Bianco, Benanti

16/75

Italy | 2024

Côtes de Provence, Peyrassol "Les Commandeurs"

18/85

France | 2024

Chardonnay, Foxen "Bien Nacido Vineyard"

18/85

Santa Maria Valley | 2022

RED WINE

Pinot Noir, Melville

18/85

Santa Rita Hills | 2023

Rasteau, Domaine du Trapadis "Les Cras"

16/75

Rhône Valley | 2023

Ribera del Duero, Francisco Barona

20/95

Spain | 2022