










STARTERS			
Artichoke Beignets	18	Local Bluefin Tuna Crudo 	25
Creamy Artichokes, Roasted Garlic Aioli, Midnight Moon Cheese		Avocado Pave, Cucumbers, Aleppo Aioli, Pickled Pearl Onions, Coriander, Radish	
Merguez Stuffed Medjool Dates 	24	Local Wale Cove Mussels	25
Local Dates, Spanish Merguez Sausage, Smoky Bacon, Pumpkin Seed Romesco, Preserved Lemon with Fennel		Crispy Pancetta, Roasted California Tomatoes, Sweet Peppers, Toasted Garlic, White Wine, Destiny Focaccia	
Roasted Pepper Hummus	18	Spicy Calabrese Salami Flatbread	26
Ceragioli Olives, Pickled Shallots, Crispy Chickpeas, Sheep Milk Feta, Mustard Frill, Crispy Pita		Roasted Garlic, Confit Tomatoes, Calabrese Salami, Fresh Mozzarella, Arugula	
SOUPS & SALADS			
Modern Caesar Salad	19	Chicken & Artichoke Soup	15
Crisp Lettuce, Tomatoes, Fresh Hearts of Palm, Pecorino, Basil, Miso-Peppercorn Dressing, Focaccia Croutons		Roasted Chicken, Pearl Couscous, Artichoke Hearts, Lemon, Aleppo Chile, Olive Oil Focaccia	
Brussels Sprout Salad 	21		
Winter Greens, California Blue Cheese, Hidden Rose Apples, Pickled Allium, Smoked Almonds			

ENTRÉES			
Tuscan Style Braised Short Ribs 	45	Prime Steak Frites 	49
Mascarpone Polenta, Olive & Tomato Ragu, Winter Greens, Oregano		Plancha Roasted Flat Iron Steak, Horseradish Creamed Spinach, Potato Straws, Scallion Chermoula	
Mediterranean Chicken	38	Ancient Grain Stuffed Piquillo Peppers	28
Mary's Organic Chicken Marinated in Harissa-Yogurt Toasted Garlic, Pearl Couscous Salad, Herb Labneh		Mushroom Conserva, Goat Cheese, Charred Cauliflower, Pecorino Cream, Toasted Almond	
Slow Roasted Scottish Salmon 	36		
Beluga Lentils, Mirepoix, Crisp Prosciutto, Maitake Mushrooms Tart Apple, Bitter Greens, Whole Grain Mustard Vinaigrette			
SIDES & SUCH			
Crispy Smashed Golden Potatoes 	14	Charred Broccoli	14
Caviar Creme Fraiche		Miso Dressing, Garlic Bread, Marinated White Anchovies	
Roasted Roots 	14	Destiny Focaccia Bread Service	12
Tahini Glazed Carrots & Parsnips, Chili Ash, Pickled Roots, Girl & Dug Watercress		Dukkah Spice, Whipped Feta, Harissa-Garlic Crisp	

DESSERTS	
Basque Cheesecake Whipped Cider, Toffee Crumble, Pomegranate & Apple Salad	16
Olive Oil & Lemon Meringue Cake Passionfruit Curd, Berries, Mint and Flora	12
Chocolate Pave  Dark Chocolate, Aleppo Pepper, Sea Salt, Valencia Orange	16
Beurre Noisette Berry Tart Brown Butter & Almond Cream, Lemon Diplomate Cream, Almond Brittle, Berries	14
Warm Destiny Sea Salt & Dark Chocolate Cookie	6

COFFEES & TEAS	
Espresso	4.5
Americano	7
Cappucino	7
Latte	8
Hot Chocolate	8
Filtro, Fresh Brewed Drip	6
Hot Tea	4
CANNED & BOTTLED	
Something + Nothing Soda Hibiscus & Rose Pineapple & Grapefruit Cucumber Yuzu	5.5
Harney & Sons Bottled Tea Organic Black Organic Green Citrus Citrus Peach Lemonade & Tea	8
Soda Coke Diet Coke Coke Zero Sprite	3.5
Saratoga Sparkling or Still	6
Aqua Panna Mountain Valley (750 ml) Still	12
San Pellegrino (750 ml) Sparkling	12

 Gluten-conscious item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.

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

A 20% gratuity will be added to parties of 8 or more. Water is served upon request only, per county ordinance.