

STARTERS

Artichoke Beignets	18	Local Bluefin Tuna Crudo (GC)	25
<i>Creamy Artichokes, Roasted Garlic Aioli, Midnight Moon Cheese</i>		<i>Avocado Pave, Cucumbers, Aleppo Aioli, Pickled Pearl Onions, Coriander, Radish</i>	
Merguez Stuffed Medjool Dates (GC)	24	Local Whale Cove Mussels	25
<i>Local Dates, Spanish Merguez Sausage, Smoky Bacon, Pumpkin Seed Romesco, Preserved Lemon with Fennel</i>		<i>Crispy Pancetta, Roasted California Tomatoes, Sweet Peppers, Toasted Garlic, White Wine, Destiny Focaccia</i>	
Roasted Pepper Hummus	18	Spicy Calabrese Salami Flatbread	26
<i>Ceragioli Olives, Pickled Shallots, Crispy Chickpeas, Sheep Milk Feta, Mustard Frill, Crispy Pita</i>		<i>Roasted Garlic, Confit Tomatoes, Calabrese Salami, Fresh Mozzarella, Arugula</i>	

SOUPS & SALADS

Modern Caesar Salad	22	Chicken & Artichoke Soup	15
<i>Crisp Lettuce, Tomatoes, Fresh Hearts of Palm, Pecorino, Basil, Miso-Peppercorn Dressing, Focaccia Croutons</i>		<i>Roasted Chicken, Pearl Couscous, Artichoke Hearts, Lemon, Aleppo Chile, Olive Oil Focaccia</i>	
Brussels Sprout Salad (GC)	21		
<i>Winter Greens, California Blue Cheese, Hidden Rose Apples, Pickled Allium, Smoked Almonds</i>			

ENTRÉES

Tuscan Style Braised Short Ribs (GC)	45	Prime Steak Frites (GC)	49
<i>Mascarpone Polenta, Olive & Tomato Ragù, Winter Greens, Oregano</i>		<i>Plancha Roasted Flat Iron Steak, Pommes Puree, Potato Straws, Scallion Chermoula</i>	
Mediterranean Chicken	38	Ancient Grain Stuffed Piquillo Peppers	28
<i>Mary's Organic Chicken Marinated in Harissa-Yogurt Toasted Garlic, Pearl Couscous Salad, Herb Labneh</i>		<i>Mushroom Conserva, Goat Cheese, Charred Cauliflower, Pecorino Cream, Toasted Almond</i>	
Slow Roasted Scottish Salmon (GC)	36		
<i>Beluga Lentils, Mirepoix, Crisp Prosciutto, Butter Poached Celery Root, Bitter Greens, Whole Grain Mustard Vinaigrette</i>			

SIDES & SUCH

Crispy Smashed Golden Potatoes (GC)	14	Charred Broccoli	14
<i>Caviar Creme Fraiche</i>		<i>Miso Dressing, Garlic Bread, Marinated White Anchovies</i>	
Roasted Roots (GC)	14	Destiny Focaccia Bread Service	12
<i>Tahini Glazed Carrots & Parsnips, Chili Ash, Pickled Roots, Girl & Dug Watercress</i>		<i>Dukkah Spice, Whipped Feta, Harissa-Garlic Crisp</i>	

DESSERTS

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

COFFEES & TEAS

Espresso	4.5
Americano	7
Cappucino	8
Latte	8
Hot Chocolate	8
Filtro, Fresh Brewed Drip	7
Hot Tea	6

CANNED & BOTTLED

Something + Nothing Soda	6.5
<i>Hibiscus & Rose Pineapple & Grapefruit Cucumber</i>	
Harney & Sons Bottled Tea	8
<i>Organic Black Organic Green Citrus Citrus Peach Lemonade & Tea</i>	
Soda	4
<i>Coke Diet Coke Coke Zero Sprite</i>	
Saratoga	6
<i>Sparkling or Still</i>	
Aqua Panna Mountain Valley (750 ml)	14
<i>Still</i>	
San Pellegrino (750 ml)	14
<i>Sparkling</i>	

(GC) 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.