

SUMMER MENU

FIRST

Local Pocomo Meadow Oysters

On the Half Shell, Yuzu Citrus Mignonette

3.50 Per / 36 a Dozen

Spring Salad

Roasted Corn, Yellow Wax Beans, Buttermilk Dressing

14

Hamachi Crudo

Mandarin, Avocado, Shiso, Meyer Lemon

21

Grilled Asparagus

Poached Farm Egg, Wild Mushrooms, Lemon Vinaigrette

19

Potato Gnocchi

Fava Beans, Artichoke, Honey Ricotta

22

Fusilli Pasta

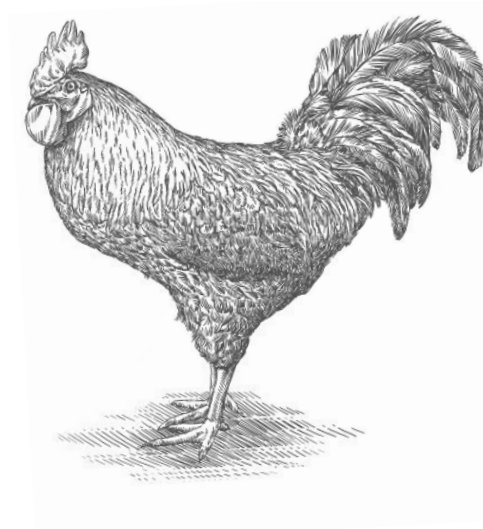
Veal Bolognese, Gremolata, Parmesan

26

Crispy Calamari

Yuzu Poached Mussels, Preserved Lemon, Squid Ink Aioli

24



SECOND

Halibut

White Asparagus, Leeks, Grilled Ramps, Jura Wine Sauce

44

Diver Scallops

Roasted Cauliflower, Raisins, Pecans, Verjus

42

Lobster Tortellini

Young Carrots, Tarragon, Lemongrass Broth

28

Monkfish Wrapped in Bacon

Wild Asparagus, Celtnuce, Watercress

36

Free Range Chicken

Summer Beans, Wild Mushrooms, Jalapeño Potato Puree

29

Pork Chop

Broccoli Rabe, Plantain Purée, Sauce Charcutière

42

Black Angus Steak

Spiced Carrots, Fingerling Potatoes, Brussel Sprouts

39

EXECUTIVE CHEF – MARCUS WARE

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED FOODS E.G. EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR CHANCES OF EXPERIENCING A FOODBORNE ILLNES