

## [for the table]

### GUACAMOLE [G]

Fresh Tortilla Chips, Lime Crème  
Cilantro Pickled Chilies  
15

**FRESH BURRATA [V]**  
Local Stonefruit Mostarda  
Grilled Bread  
18

### LOCAL CHEESE & CHARCUTERIE

Toasted Bread, Dried Fruits  
Almonds, Marinated Olives  
24

## [starters]

### PROSCIUTTO & MELON [G]

La Quercia Prosciutto 'Americano'  
Local Melon, Aged Balsamic, Garden  
Herbs  
21

**CAESAR SALAD**  
Romaine Hearts, Boquerones  
Focaccia Croutons  
Parmigiano Reggiano  
14

**GAZPACHO ANDALUZ [V,G]**  
Avocado, Ligurian Olive Oil, Basil  
14

### AHI TUNA POKE

Wakame, Avocado, Red Chilies  
Crispy Wontons  
17

**WILD GULF SHRIMP COCKTAIL**  
American & French Cocktail Sauces  
Fresh Lemon  
24

## [mains]

### SEARED SWORDFISH TACOS [G]

Susana's Tortillas, Citrus Salsa, Black  
Beans  
18 app / 26 entrée

**GARGANELLI PASTA**  
Sweet Corn, Garden Basil  
Heirloom Cherry Tomatoes  
Parmigiano Reggiano  
24

**'STEAK FRITES'**  
Prime 10oz NY Strip, Herb Fries  
Mixed Garden Greens  
L-1 Steak Sauce  
43

### CAST IRON CHICKEN [G]

Mountain Porcini, Sweet Corn, Green  
Chard  
Marble Potatoes, Mustard Jus  
30

**SAUTÉED ALASKAN HALIBUT**  
Sweet Corn, Early Girl Tomato  
& Garden Squash 'Panzanella'  
34

## [sides]

**FORAGED MUSHROOM  
FRICASSEE [G,V]**  
10

**ROASTED MARBLE POTATOES [G,V]**  
8

**SAUTÉED SWEET CORN [G,V]**  
8

**HERB FRITES [G,V]**  
7

**TRUFFLE FRIES**  
10

**PETITE MIXED GREENS [G,V]**  
8

*We use sustainable, organic and biodynamic products whenever possible.  
Our Chefs are delighted to create any seasonally inspired dishes for your pleasure  
(California State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food-borne illnesses)*

*A service charge of 20% will be added to all parties of 6 or more.*