

DINNER

menu

[for the table]

SWEET PEA & FAVA TOAST, V
acme levain, sheep's milk
ricotta, mint pickled ramps,
mignonette pepper
[14]

*AHI TUNA POKE
wakame, avocado, red chilies,
crispy wontons
[17]

POLENTA FRIES 'ELOTE', V
cotija, cilantro, tajin
[12]

BLISTERED ARTICHOKEs, V
preserved lemon aioli,
peppadews
[14]

FRESH BURRATA, V
green strawberry mostarda,
grilled bread
[18]

[sides]

FORAGED MUSHROOM
FRICASSEE, G V
[10]

SPRING PEAS & FAVAS, G V
[8]

GREEN GARLIC POTATO
PURÉE, G V
[8]

SAUTÉED BABY GREENS, G V
[8]

BROCCOLI DI CICCICO, G V
toasted pistachio,
preserved lemon
[8]

[starters]

*OCTOPUS 'A LA PLANCHA', G
blood orange, confit potatoes,
crispy chorizo, aioli 'nero'
[19]

CAESAR SALAD
romaine hearts, boquerones,
focaccia croutons,
parmigiano reggiano
[14]

*CARROT SOUP
dungeness crab fritters,
leek relish, tarragon
[14]

*SEARED SCALLOPS
early corn, house pancetta,
green garlic
[18 / 35]

*SAUTÉED GULF SHRIMP, G
asparagus, wild mushrooms,
lobster 'chawanmushi',
chili-garlic sauce
[18]

BUTTER LETTUCE SALAD, G V
sugar snaps, fines herbes,
lucy ranch, shoestring potatoes
[14]

[mains]

*BRAISED PORK SHANK 'PIBIL', G
citrus salsa, arroz verde,
queso cotija, black beans,
house-made tortillas
[34]

FORK ROLLED GNOCCHI, V
italian tartufata, kale pesto,
[15 / 28]

SWEET CORN POLENTA, G V
broccoli di cicco, caciocavallo,
preserved lemon, pistachio
[23]

*PAPARDELLE PASTA
braised rabbit ragoût, baby kale,
white wine, pecorino toscano
[27]

*CAST IRON CHICKEN, G
green garlic potato purée,
sautéed baby greens,
mustard jus
[30]

*PRIME NY STRIP STEAK
sautéed pea tendrils,
spring peas 'cassolette',
charred spring onion &
horseradish vinaigrette
[48]

*PETRALE SOLE, G
spring vegetables,
almond purée,
perigold truffle
[36]

EXECUTIVE CHEF
[Jim Leiken]

[V] = Vegetarian or can be made vegetarian
[G] = Gluten Free

*We use sustainable, organic and biodynamic products whenever possible.
A service charge of 20% will be added to all parties of 6 or more.*

**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.*