



charred GEM SALAD *with toasted rye, ricotta salata, pistachio, shaved celery & soft herbs.* 14

HOKKAIDO SCALLOP CRUDO *with black vinegar, smoked scallop, sunchoke & strawberry.* 16

KONA KANPACHI *with crispy buckwheat, rhubarb, fermented tomato, green garlic & kombu.* 19*

VENISON TARTARE *with cave-aged cheddar, pickled asian pears, seeded rye, spicy tokyo turnips & black lime.* 18*
{ a portion of the proceeds will help support the International Rescue Committee for the month of June }



shaved FOIE GRAS *with green strawberries, rhubarb & oat streusel.* 22

smoked BEET BOUDIN NOIR *with anson mills austrian peas, smoked trout roe, horseradish & dill.* 17

VEAL SWEETBREADS *with blood sausage, almonds, molasses & dried plums.* 18

CARROT TORCHIO *with spring peas, roasted hazelnuts, rabbit meatballs & tarragon.* 19

NORI RADIATORE *with peekytoe crab, breadcrumbs, yuzu kosho & mint.* 24



grilled ASPARAGUS *with anson mills farro verde, pistachio, chanterelle mushrooms & fiddlehead ferns.* 28

roasted CRYSTAL VALLEY CHICKEN *with confit maitake mushrooms, spinach dumpling & smoked egg yolk.* 30

wild ARCTIC CHAR *with artichokes, fava beans, turnips, smoked char broth & sorrel.* 36

roasted MONKFISH *with charred octopus, mussels, clams, chickpeas & black romesco.* 38

LAMB LOIN *with corned lamb tongue, curried peas, pickled radish, mustard & mint.* 39

WAGYU TRI-TIP *with crispy beef cheek, grilled ramps, potatoes & smoked tomato hollandaise.* 38*

snacks

HAWAIIAN ROLLS

house cultured butter, sea salt, saba. 8

DREAM WEAVER

dill waffle, honey vinegar, sunflower seeds, rhubarb. 9

{ washed rind, goat's milk — central coast creamery }

WILD BURGUNDY SNAILS

pickled ramps, green garlic, sourdough. 16

CHARCUTERIE BOARD

grilled sourdough, pickles, mustard. 17

the OYSTER PIE

crème fraîche, green apple, dill. 49

