

FROM THE FROMAGERIE & CHARCUTERIE

Select 3 Items 24		Select 5 Items 36
served with herb crackers, smoked almonds, green olives, spring vegetable escabeche, fresh honeycomb		
Santa Marta Black Garlic Manchego sheep’s milk, mild, zesty, nutty notes of infused black garlic   la mancha, spain		
Caciotta Truffle cows milk, soft texture and subtle buttery flavor, with notes of black truffle   tuscany, italy		
Tomino del Boscaiolo cows milk, soft and creamy texture   piedmonte, italy		
Roccolo Valtaleggio crumbly cow’s milk cheese aged 6-months   valtaleggio, italy		
Housemade Goat’s Milk Ricotta 2oz portion, partanna sicilian olive oil, maldon salt, black pepper   glassell park, ca		
Prosciutto Toscano pork, aged with rosemary, juniper, bay leaf, garlic, salt   italy		
Capocollo pork seasoned with garlic, fennel, cinnamon, red wine vinegar, salt, pepper   italy		
Salame Piccante pork, “spicy salami”   italy		
Wagyu Bresaola air dried cured and salted beef   australia		
Housemade Argentinian Choripan 2oz portion sausage, chimichurri   glassell park, ca		
Clark Street Country Loaf		served warm with partanna sicilian olive oil, sea salt (VG) 6

FROM THE SEA

Sashimi of Hiramasa	16
macerated farmers market stone fruit, sliced garden radish, wildflower blossoms (GF)	
San Diego Bluefin Tuna Tartare	21
braised salsify & crispy, green goddess espuma, onion ash, summer flowers (GF)	
Grilled Cuttlefish	19
young coconut, charred pineapple, fried harissa oil, black lime (GF)	
Seared Hokkaido Scallop	22
compressed local cucumber, “bread & butter” pickled radish, yuzu-cured egg yolk, sichuan chile oil (GF)	
Rice Paper Crusted Loch Duart Scottish Salmon	26
coconut tapicoa pearls, local nectarine, fresno relish, cilantro blossoms (GF)	

FROM THE GARDEN

Housemade Goat’s Milk Ricotta	18
grilled & chilled figs, toasted pistachio, blood orange vinaigrette, grilled clark street country loaf (V)	
Juicy-Fruit Farms Summer Peach Salad	15
yellow & white peaches, mascarpone, agave-lime vinaigrette, honey powder, mint (V) (GF)	
Kenter Canyon Farms Summer Blossom Salad	14
raspberry shrub vinaigrette, tamai farms strawberries, walnut-oat streusel, dehydrated yogurt (V) (GF)	
Farmers Market Heirloom Carrots & Radishes	16
roasted & pickled, nettle salsa verde, wildflower blossoms (VG) (GF)	
Long Beach Black Pearl Mushrooms	18
smoked coriander salt, toasted sesame seeds, fine herb salad, roasted garlic rosatella (VG) (GF)	
Twice Crispy Weiser Family Farm Potatoes	14
market scallions, vadouvan aioli (V) (GF)	

FROM THE PASTURE

Toasted Nori Mary’s Chicken Breast	28
miso shitake broth, shitake caps, tsukudani, market scallion (GF)	
Beeler’s Pork Chop Milanese 8oz	30
kenter canyon farms blossom salad, caper-buttermilk dressing, tomato conserva	
Roasted King Cole Farms Duck Breast 6oz	32
chilled sesame garlic noodles, mentsuyu, oba shiso, togarashi, mung beans (GF)	
Red Top Farms Wagyu Top Sirloin 6oz	46
roasted summer heirloom carrots, radish, torpedo onion crisp, nettle salsa verde (GF)	

FROM THE KITCHEN

Fresh Pasta of the Day	Seasonal Price
Chef’s Seasonal Preparation	
Fish of the Day	Seasonal Price
Chef’s Seasonal Preparation	