

TO START

OYSTERS

WITH YUZU KOSHO
MIGNONETTE

SINGLE 4

HALF A DOZEN 22

A DOZEN 36

TUNA CRUDO

MEYER LEMON PONZU,
CHILI CRISP

12

GOUGÈRES

8

DUNGENESS CRAB RILLETTES

FRESH HERBS, GREEN
GARLIC GREMOLATA ON
MANRESA LEVAIN

16

BEETS AND CHEVRE

PISTACHIOS, WITH
MANRESA LEVAIN

12

GREEN SALAD

ARUGULA, DANDELION,
RED MUSTARD FROM
SPADE & PLOW, APPLES,
AND PEPITAS, WITH
SHERRY VINAIGRETTE,
PARMESAN

18

WILD MUSHROOM PASTA

HANDMADE PASTA,
HEDGEHOG MUSHROOMS,
BUTTER, GARLIC, GRATED
PARMESAN, CHIVES

24

PLATES

BLACK COD

MISO-MARINATED WILD
BLACK COD WITH PICKLED
PURPLE DAIKON, RADISH
SPROUTS AND MICRO
SCALLIONS.
SERVED WITH RICE

30

PORK CONFIT

FOGLINE FARMS PORK
WITH CELERIAC PUREE,
CARAMELIZED SHALLOT,
TRUMPET MUSHROOMS,
WATERCRESS

36

ROASTED CABBAGE

BRAISED WITH LEEKS AND
GINGER, VADOUVAN
CURRY, AND CHILI CRISP.
GARNISHED WITH MICRO
CILANTRO

22

TO FINISH

CHOCOLATE MOUSSE

SALTED-BUTTER
CARAMEL CHOCOLATE
MOUSSE. MADE WITH
VALRHONA CHOCOLATE.
SERVED WITH WHIPPED
CREAM AND TOASTED
HAZELNUTS

12

HUMBOLDT FOG

SOFT GOAT MILK CHEESE
SERVED WITH
ORO BLANCO
MARMALADE AND
CANDIED WALNUTS

10

DESSERT WINE

MARCO DE BARTOLI,
'PASSITO DI
PANTELLERIA
BUKKURAM'
[ZIBBIBO]
SICILY, ITALY, 2022

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