

DINNER

FOR THE TABLE

- HOUSEMADE SOURDOUGH FLATBREAD | muhammara, \$6
- WARM MARINATED OLIVES | citrus, thyme, fennel seed, \$9
- SIX KUMIAI OYSTERS | strawberry, rhubarb, \$18
- CENTRAL COAST HALIBUT | cucumber, basil, meyer lemon, sunflower seeds, \$18
- SPECK HAM & STONE FRUIT | central coast olive oil, cracked pepper, \$16
- PENN COVE MUSSELS | solvang lager, nduja, crisp bread, \$15
- WHOLE ROASTED ARTICHOKE | toum, \$14
- FRITTO MISTO | fennel, onion, broccolini, sage, lemon, aioli, \$8
- ROASTED MARKET CARROTS | garlic chips, meyer lemon yogurt, coriander pistou, \$11
- CHARGRILLED BROCCOLINI | caesar, aged pecorino, lemon zest, \$12
- BLISTERED SUMMER BEANS | pork sugo, fenugreek, \$12

SALADS

- FARMERS MARKET GREENS | avocado green goddess, mint, pine nuts, grated manchego, spiced breadcrumbs, \$10
- TUSCAN KALE & STONE FRUIT SALAD | basil, pecorino, yogurt vinaigrette, \$15
- CHILLED SAFFRON COUSCOUS SALAD | caramelized onions, dried apricot, roasted lemon, calabrian chile, almonds, yogurt, \$10

FISH & MEAT

- ROAST HALF CHICKEN | heirloom tomato panzanella, \$26
- CALIFORNIA KING SALMON | watercress, pickled red onion, tzatziki, summer squash latkes, \$32
- LAMB SCALLOPINI | zucchini-mint salad, charred feta, smoked chile aioli, \$28
- CIOPPINO | halibut, manila clams, shrimp, kumiai oyster, crab, tomato, fennel, grilled sourdough, aioli, \$42
- WHOLE ROASTED BRANZINO | green olive salsa verde, brown butter kale, \$33
- DRY-AGED SANTA CAROTA STRIP STEAK | frill mustard, pickled garlic scapes, fava beans, king trumpet, \$42

PASTA

- RIGATONI POMODORO | cherry tomatoes, basil, burrata, \$21
- RIDGEBACK SHRIMP CANNELONI | ricotta, sungold tomatoes, \$27
- POTATO GNOCCHI | uni, cultured butter, caviar, spring onion, \$26
- HANDMADE TAGLIATELLE | braised shortrib ragú, roast san marzano tomatoes, castelvetrano olives, aged parmesan, \$27

DESSERT

- CALIFORNIA OLIVE OIL CAKE | brown butter caramel, basil-infused peaches, caramelized white chocolate, \$9
- CHEESECAKE | textures of strawberry, pistachio, \$9
- CHOCOLATE TART | hazelnut ganache, salted caramel ice cream, \$9
- TAHINI SEMIFREDDO | shortbread crumble, blackberries, \$9
- FLYING DISC RANCH SAMPLING OF DATES | \$9