OLIVE OIL BRIOCHE, SQUASH BLOSSOM BUTTER, PRESERVED OLIVES 10
KUSSHI OYSTERS, GREEN APPLE, CUCUMBER, WHIPPED HORSERADISH 24
FERMENTED PEPPER-DUSTED HAMACHI, PLUM-SAKE GRANITÉ, MEYER LEMON KOSHO 18
GRILLED GULF SHRIMP, NECTARINES, SUMMER BEANS, TOASTED ALMONDS, AJO BLANCO 17
DIVER SCALLOP CRUDO, YELLOW PEACH, CRISPY QUINOA, NASTURTIIUM VINAIGRETTE 18
SUMMER TOMATO GAZPACHO, CHARRED WATERMELON, CRISPED SOURDOUGH 15
ICEBERG LETTUCE, BACON, BLUE CHEESE, CHERRY TOMATOES, AVOCADO 16
HEIRLOOM TOMATOES, JIMMY NARDELLO PEPPERS, BUTTERMILK PANNA COTTA 16

CHARRED EGGPLANT, TOASTED SESAME, PETIT TURNIP, YOGURT 15
ROASTED NANTES CARROTS, NIÇOISE OLIVES, CALAMANSI AÏOLI 15
BLACK TRUFFLE HASH BROWNS, CASTELMAGNO CHEESE, GRATED BLACK TRUFFLE 19
CRISPY PIG EARS, ESPELETTE GLAZE, GARDEN CILANTRO 16
RICOTTA GNUDI, SQUASH BLOSSOM, PARMESAN CONSOMMÉ 17
KUROBUTA PORK JOWL, SWEET CORN PYRAMIDI, POPPED SORGHUM 18

CHARCOAL GRILLED KING SALMON, HEIRLOOM TOMATOES, VERBENA VIERGE 42
ALASKAN HALIBUT, CURRIED LOBSTER, SQUASH BLOSSOM, EGGPLANT RATATOUILLE 47
LACQUERED CHICKEN BREAST, BLACK TRUFFLE SAUSAGE, GARDEN BEETS, GREEN FIGS 39
AMERICAN WAGYU EYE OF RIBEYE, CHARRED ONION, CHANTERELLE JUS 69

**DRY AGED**

45 DAY BONE–IN NEW YORK STRIP 77
21 DAY BONE–IN RIBEYE 98
60 DAY CÔTE DE BŒUF 148

SERVED WITH BODEGA RED HASSELBACK POTATO AND SAUCE BÉARNAISE

WE ARE REQUIRED BY LAW TO INFORM YOU THAT CONSUMING UNCOOKED FOOD MAY INCREASE YOUR CHANCES OF ACQUIRING A FOOD BORNE ILLNESS