



OCEAN

Oysters 28

Half-dozen, Presidio blossom mignonette

Z’hug Broiled Oysters 30

Aged Wagyu beef tallow, roasted hazelnuts, garlic persillade

Greek Osetra Caviar 34

Crispy hummus, smoked yogurt, preserved lemons, ‘jewels of muhammara’ (7g of caviar)

California Tahdig 35

Crispy saffron rice, Santa Barbara urchin, smoked trout roe, yellowtail, saffron dashi, preserved yuzu

Cured Scallop and Pears 22

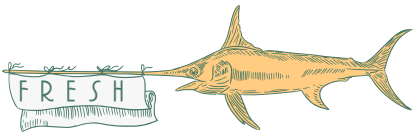
Diver scallops, Hale’s Orchard pink pearl shrub, pear ezme, Kashiwase pears, Showa olio novo

Octopus and Sujuk 28

Thinly sliced octopus, olive-caper dressing, pork sujuk sauce

Midye Dolma 17

Istanbul-style stuffed mussels, currants, dill



GARDEN



Breaking Bread 18

Hummus, muhammara, smoked yogurt, pickles, marinated olives, chubby pita

+Taramasalata, crème fraîche, trout roe +12

Fall Greens Salad 17

Annabelle’s fall greens, barrel-aged feta, soft herbs, crispy favas, preserved lemon dressing

Tomato Fattoush Salad 16

Sunblaze Ranch tomatoes, parsley, pita croutons, walnuts, heirloom cucumbers, pomegranate molasses

Monterey Albacore and Artichoke 23

Zeytinyagli artichoke, green peppercorn and tarragon emulsion, confit tuna salad

LAND

Duroc Pork Cheek Souvlaki 18

Crispy potatoes, mustard crème fraîche

Veal and Celery 33

Roasted veal slices, celeriac toum, celery relish, truffle vinaigrette

Grapeleaf Duck Dolmas 26

Karkhazian leaves, apricot amba, candied sesame seeds

Arayes Kebab 21

Pita stuffed with beef kebab, shatta emulsion, chives, guindilla peppers