



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’

California Tahdig 35

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

Cured Rockfish and Tomatoes 22

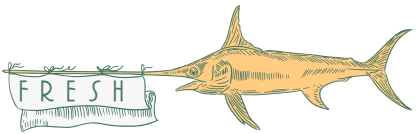
Compressed rhubarb, nectarine shrub, sungold ezme, heirloom tomatoes, Showa olio novo

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

Summer Greens Salad 17

Annabelle’s summer 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

Melon and Halloumi 22

Star Route Farms melons, house halloumi, watermelon and watermelon rind relish

LAND

Duroc Pork Cheek Souvlaki 18

Crispy potatoes, mustard crème fraîche

Stonefruit Kebab 17

Lamb kebab, smoked yogurt, pepper-pine nut relish

Grapeleaf Duck Dolmas 26

Karkhazian leaves, apricot amba, candied sesame seeds

Arayes Kebab 21

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

Middle Eastern

PASTAS

Anatolian Eriste 26

Thick-cut noodles, green favas, Amanda’s mushrooms, Nicasio reserve

Monterey Squid Hilopides 37

Squid ink hilopides, fennel, oven-dried tomatoes, smoked octopus, ‘avgotaraho’

Kayseri Manti 29

Butter-roasted lamb dumplings, garlic yogurt, Urfa-tomato sauce



ENTREES

Aleppo Half-Chicken 41

Sweet pepper glaze, gigante beans, sundried tomatoes, olives and caperberries

Mushroom Stuffed Squash 26

Sunblaze Ranch squash, yellow harissa, fresh Sonoma Coast farmer’s cheese

Swordfish Souvlaki 41

Bay leaves, red chermoula, grilled lemons, roasted garlic skordalia

LARGE

ENTREES

Mediterranean Seabass 28 oz 81

Herb glaze, marinated peppers, rayhan basil

12-Hour Lamb Shoulder Tandoor 12 oz 63

Hawaij-spiced keshkek, chickpeas, Presidio garden greens

Rack of Lamb 19 oz 115

Presidio herb crust, summer stew of ratatouille vegetables, grilled corn and purslane salad

Three-Week Dry Aged NY Strip Steak 12 oz 76

Ezme sauce, char-broiled eggplant babaganoush, jus



LET US COOK FOR YOU

WE WILL CURATE THE EXPERIENCE FOR YOU 85pp

ADD KALUGA RESERVE CAVIAR 1/4oz +33 pp

FULL TABLE PARTICIPATION REQUIRED. RESTRICTIONS PROVIDE SEVERE LIMITATIONS TO A FAMILY-STYLE MENU. PESCATARIAN MENU +15pp

WINE PAIRING FRI-SAT +68pp

