

BARMAKASE

Chaparral & Coast

A Foraged Journey through Southern California

WELCOME DRINK: California Bay Laurel & Lemonade Berry Infusion

COURSE 1: "Pacific Brine & Bloom"

Coastal Gin Gimlet with Ice Plant

Gin, lime, blanched sea bean syrup, muddled ice plant, sea bean garnish

Uni & Fish Crudo with Sea Bean & Citrus

Sustainable local fish crudo, fresh local uni, wild citrus, diced sea beans, ice plant

COURSE 2: "Sun-Drenched Herbs"

Bay Laurel & Whiskey Sour

Rye whiskey, lemon, bay laurel leaf syrup, egg white foam, bay laurel leaf garnish

Braised Pork Belly Bite with Yerba Buena Chimichurri

Slow-braised pork belly, Yerba Buena (wild mint) chimichurri, garlic, wild mustard greens

COURSE 3: "Spine & Sweetness"

Prickly Pear & Mezcal Paloma

Mezcal, prickly pear, grapefruit soda, lime, chili salt, nopales (cactus pad) garnish

Baja-Style Fish Taco Bite with Prickly Pear Salsa

Crispy fried local rockfish, corn tortilla, prickly pear salsa

COURSE 4: "Earthy & Wild"

Fennel Seed Infused Gin & Tonic

Gin infused with toasted wild fennel seeds, tonic, lime, fennel frond garnish

Lamb Meatball with Wild Radish Pod Raita

Wild herb lamb meatball, raita with minced wild radish pods, mint

COURSE 5: "Oak & Vine Embrace"

Wild Grape & Elderflower Gin Smash

Gin, wild grape syrup, elderflower liqueur,, lemon, wild grape leaf garnish

Duck Liver Mousse Crostini with Wild Grapes

Duck liver mousse, farmer bread, wild grape mustard

COURSE 6: "Whispers of the Forest"

Pine Needle Infused Old Fashioned with Acorn

Pine needle infused aged rum, maple syrup, black walnut bitters, leached acorn garnish

Acorn & Honey Panna Cotta

Acorn flour panna cotta, local wild honey, candied pine needle garnish