LAZY BEAR RESERVE CAVIAR
By Tsar Nicoulai, 1.5oz local white sturgeon caviar, green garlic custard, warm butter-toasted brioche 75

PICKLES, FERMENTS, AND PRESERVES
PICKLES & OLIVES, pickled peppers, fermented garlic-dill pickles, mushroom conserva, sour cherries preserved in rye, and oil-cured olives from Rosa at DeSantis Farm 7
PICKLED SARDINES, from San Francisco Bay, cleaned, cured, and pickled in house 11

CANAPÉS
BAY-CURED BACON, wild nasturtium leaves, California bay vinaigrette 5 ea
WAGYU BEEF & BLACK TRUFFLE, Miyazaki ribeye, puffed tendon, Périgord truffle 17

CHEESE
CHEESE BOARD & PRESERVES, three cheeses, olive oil crackers, house condiments 17
WAGYU BEEF FAT GOUGÈRES, warm mousse of aged Comté, cheddar, sunchoke 11
PIMENTO CHEESE DIP, aged cheddar and fermented chiles, bacon marmalade, olive oil crackers 15

SANDWICH-ISH
BUTTERMILK BISCUITS & COUNTRY HAM, baked to order, with persimmon miso-honey butter and house smoked ham 15
BLACK TRUFFLE GRILLED CHEESE, grated Périgord, house truffle butter, truffle honey, house-processed Comté and Fiscalini cheese, on little pieces of griddled sourdough bread 18

GRILLED SKEWERS
DRY-AGED SONOMA DUCK, crispy-skinned breast glazed with saba 11

SPICY XO RICE
Sizzled in a clay pot, with sauce of caramelized allium, fermented chile, country ham, and preserved shellfish, puffed brown rice 13

OATMEAL MILK CHOCOLATE COOKIES
Served with warm banana caramel and milk 7

THAI TEA ICE CREAM
Thai tea ice cream, on a stick, dipped in dark chocolate 5