

BITS AND BITES

arizona medjool dates 6ea/ 7

fresh cream, pistachio crumb

elote 6

charred corn, aioli, cotija cheese

blue cornbread 6

tomato-jalapeno jam

sweet corn soup 10

charred baby corn, cilantro, crem friache

summer squash and arugula salad 12

patty pan, gigante beans, red onion
goat chevre, sherry lime vinaigrette

burrata sugar snap pea salad 14

pea tendrils, cured egg yolk, meyers lemon oil,
grilled ciabatta

seared santa barbara spotted prawns 14

blue corn polenta, spanish chorizo, chives

braised lamb belly 14

citrus-olive salad, butter lettuce sauce

sweet potato gnocchi 12

wild mushrooms, chicken jus, fresh herbs

chop gem salad 12 (22)

lemon vinaigrette, cotija cheese, croutons, cilantro, pine nuts
(with choice of steak, chicken, or shrimp)*

BATCH.....

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FOR THE TABLE

market fish 30

grilled lemon, rainbow chard crisp, fried quinoa
desert spiced butter sauce

seared scallops 30

potato-corn emulsion, carrot, jalapeno-corn relish, fennel pollen*

green chile roasted chicken 26

chicken jus, watercress salad

grilled new york steak 34

mole sauce, grilled avocado, pickled red onion*

chorizo bone in pork chop 35

sweet peppers, pork belly lardons, pork jus

tomahawk ribeye 90

watercress salad

spring pea risotto 19

pea shoots, spaghetti squash, roasted mushrooms

COMPANIONS

roasted baby yams 8

brown butter-ancho vinaigrette, i'toi onion, evoo crouton

roasted brussel sprouts 8

stone fruit, lemon preserves

grilled asparagus 8

toasted sesame seeds, fried egg, cilantro

blistered shishito peppers 7

cotija cheese

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.