



THE RESTAURANT | TASTING MENU

\$85 per guest
\$110 with wine pairing

SALADE RAFRAÎCHISSANT (v) herbs and blossoms, vanilla vinaigrette

Clendenen Aligote | Santa Maria Valley '13

RAW HAMACHI

artichoke barigoule artichoke, green tomato

Brander Sauvignon Blanc | Los Olivos '14

ROASTED SEABASS

sicilian pesto, almonds, smoked bread foam

Walt Chardonnay | La Brisa, Sonoma County '13

SUCKLING PIG

almond mole, raisin mole

Writer's Block Malbec | Central Coast '12

DESSERT

OPERA

caramel sauce, vanilla ice cream, mixed berries

Trefethen Dry Riesling | Napa '15

(v) vegetarian

Our menu features local produce and sustainable seafood.
Not all ingredients are listed on the menu. Consuming raw or undercooked food may increase your risk of foodborne illness.

Please notify your server regarding any allergies.

Due to the nature of this menu there will be no substitutions.

Tax and gratuity are not included.



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