

## STARTING TOUCH

**hamachi crudo** local fuerte avocado, jalapeno market radishes, lime vinaigrette **27\***

**grilled spicy blue prawns** baby gems, heirloom carrot, romesco sauce **28\***

**andria burrata** caramelized pear, prosciutto di parma, mache salad, aged balsamic vinegar **24**

**red butter lettuce salad** market pears, persimmons walnuts, point reyes blue, lemon dressing **19**

**kabocha squash soup** crème fraîche, sage, black pepper **18**

**seared wagyu beef carpaccio** field greens, parmesan, croutons, truffle vinaigrette **19**

### **kir royal 24**

roederer estate brut  
crème de cassis, mûre or framboise

## FROM THE SEA

**halibut** baby artichoke, english pea, gigante beans, marjoram, mint citrus **46\***

**seared day boat scallops** roasted brussels sprouts, bacon, pickled mustard seeds, dijonaise **42**

**loup de mer** fava beans, creamer potatoes, romanesco, green olive **42**

**santa barbara sea urchin saffron linguine** butter, garlic blossoms, white wine, chili **42**

## FROM THE LAND

**pappardelle** asparagus, morel mushrooms, spring onion, parmigiano **36**

**roasted half jidori chicken** crispy focaccia, mustard green salad, pine nuts, currants **32**

**grilled lamb chops** roasted honeynut squash, meyer lemon relish **48**

**prime steaks** "pierre poivre sauce" roasted tomato, fries

**8oz filet 55\* | 16 oz dry aged rib eye 68\***

**artisanal bread basket with la conviette butter 9**

## FINISHING TOUCH 12

**peach and blackberries cobbler**

almond and amaretti streusel, vanilla ice cream

**lime cumquat juniper berry tart**

**pico caramel popcorn sundae**

**chocolate lava cake** spiced port wine, amarena cherry, crème fraîche



## CHAMPAGNE SPARKLING

**CHAMPAGNE** Veuve Clicquot, Brut, France | **28**

**SPARKLING** Gambino Gold, Prosecco, Italy | **18**

**SPARKLING** Scharffenberger, Brut, Mendocino County, CA | **21**

**SPARKLING BRUT ROSÉ** Roederer Estate, CA | **21**

## WHITE WINES

**PINOT GRIGIO** Barone Fini, Baldadige, Italy '18 | **18**

**RIESLING & WHITE BLEND** Hugel Gentil, Alsace '18 | **16**

**SEMILLON, SAUV. BLANC** Graves Blanc, Thomas Barton, France '18 | **18**

**SAUVIGNON BLANC** Orchard Lane, NZ '19 | **18**

**SAUVIGNON BLANC** Sancerre "Domaine Des Brosses", France '18 | **20**

**SAUVIGNON BLANC** Paso Robles, Daou '18 | **18**

**CHARDONNAY** Inception, Santa Barbara, CA '18 | **18**

**CHARDONNAY** Moniker "La Ribera", Mendocino, CA '18 | **20**

**CHARDONNAY** Groth "Hillview Estate", Napa Valley, CA '18 | **24**

**ALBARIÑO** Vionta, Rias Baixas, Spain '18 | **18**

## ROSÉ WINES

**ROSÉ GRENACHE SAUV. BLANC** Paso Robles, Daou Rosé '19 | **17**

**ROSÉ PINOT NOIR** Sancerre, A. Girard, France '18 | **20**

**ROSÉ MALBEC** Valle de Uco, Cuvelier "Los Andes", Argentina '18 | **18**

**ROSÉ RED BLEND** Whispering Angel, Côtes de Provence, France '19 | **20**

## RED WINES

**PINOT NOIR** Inception, Santa Barbara, CA '18 | **18**

**PINOT NOIR** Davis Bynum, Russian River Valley, CA '17 | **20**

**CABERNET SAUVIGNON** Scarlett, McGah Vineyard, Rutherford, CA '17 | **28**

**CABERNET SAUVIGNON** Daou Reserve, Paso Robles, CA '17 | **20**

**RED BLEND** The Prisoner, Napa Valley, CA '18 | **25**

**RED BLEND** Serial, Paso Robles, CA '16 | **20**

**MERLOT** Château Picoron, Côtes de Bordeaux, France '15 | **21**

**MALBEC** Valle De Uco, Cuvelier "Los Andes", Argentina '15 | **18**

**ZINFANDEL** Napa Valley, Canard Vineyard Estate '17 | **20**



\*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Please alert your server to any food allergies



Scan to check full wine list