

SAMPLE MENU

Our menu changes daily, however these menus represent a snapshot of summer from a previous dinner service.

FULL EXPERIENCE // \$150 PER PERSON (8-12 COURSES)

Halona Melon, Cauliflower /
pickled in cultured rye

Prawn /
smoked with turkish bay

Beetroot /
nori

Tomatoes /
yerba buena

Rockfish /
bull kelp vinegar, campfire butter

Salmon /
pepperwood, wakame

Bread /
sourdough, cultured butter, sea lettuce

Eggplant /
chinese cabbage

Wild boar /
mendocino grains, fresh and preserved garden leaves

Kombucha /
rosemary, honey, cypress berry

Seascape Strawberries /
grilled honey

Citrus Marigold /
almond oil, sea salt

ABBREVIATED EXPERIENCE // \$90 PER PERSON (4-6 COURSES)

Tomatoes /
yerba buena

Rockfish /
bull kelp vinegar, campfire butter

Salmon /
pepperwood, wakame

Bread /
sourdough, cultured butter, sea lettuce

Eggplant /
chinese cabbage

Wild boar /
mendocino grains, fresh and preserved garden leaves

Seascape Strawberries /
grilled honey