

## 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)

**Albacore /**

aged in cedar, okra and salted plum

**Sea urchin /**

harbor house hen egg, brand new chives

**Crab /**

claw warmed over charcoal, picked body meat with garlic, swimmer fin tea

**Abalone /**

mendocino wild rice, seaweeds from the cove

**Bread Service /**

sourdough bread and cultured butter, sea lettuce

**Sunchoke /**

sauce of humboldt bay oysters

**Sweet potato /**

a paste of hemp, black garlic and sesame

**Lamb /**

dressed in a spice made with summer bloom, salted pumpkin, leaves from the garden

**Grilled beet /**

soft ripened cheese, preserved pear

**Seaweed ice cream /**

walnut, cocoa from boonville

**Marinated Quince and fuyu persimmon /**

natural jus, sake, marigold

**Blackberry leaf tea**

**Rice pudding /**

matcha

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

**Albacore /**

aged in cedar, okra and salted plum

**Crab /**

claw warmed over charcoal, picked body meat with garlic, swimmer fin tea

**Bread Service /**

sourdough bread and cultured butter, sea lettuce

**Sunchoke /**

sauce of humboldt bay oysters

**Seaweed ice cream /**

walnut, cocoa from boonville

**Marinated Quince and fuyu persimmon /**

natural jus, sake, marigold