

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 boonwille

Marinated Quince and Fuyu Persimmon /

natural jus, sake, marigold

Blackberry Leaf Tea /

Rice Pudding /

matcha