

Sample Spring Menu 2019

Tasting Menu: \$180 per person

Beverage Pairing: \$100 per person

Non-Alcoholic Beverage Pairing: \$75 per person

Halibut cured egg yolk

Albacore smoked over calendula salted plum

Spot Prawn turkish bay, horseradish

Sea urchin harbor house hen egg, yuzu

Red abalone black vinegar, fava, swiss chard

Bread service sourdough bread and cultured butter both infused with sea lettuce

Grilled Asparagus sauce of nasturtium and kelp

Turnip grilled root, broth infused with the leaves

Black cod plum sabayon, nettle

Squab smoked over eucalyptus, garden leaves, sunflower seed jus

Seaweed ice cream cocoa, walnut

Pine, yerba buena and marigold tea grilled honey

Rice pudding matcha, black ginger