

TASTING MENU

CAULIFLOWER VICHYSOISE
kaluga caviar, minus 8 verjus, pickled celery

SMOKED RED ABALONE
confit leek, potato variations, pickled pearl onion

ROASTED MORRO BAY SABLEFISH
smoked brandade espuma, golden char roe, crispy hen of the woods mushroom, kombu

40 DAY DRY-AGED PRIME BEEF STRIP LOIN
butternut squash and sweet potato gratin, brown butter chestnut purée, date reduction

SAINT ANDRÉ TRIPLE CRÉME
preserved berries, marcona almond, manuka honey

RED SHISO PEARS
cinnamon anglaise, pistachio crumble, houji cha lychee ice cream

one hundred seventy-five dollars

with wine selections, two hundred seventy dollars

with grand wine tasting, three hundred sixty dollars

STUDIO GARDEN MENU

SEEDS

ESCABECHE OF INCAN RED QUINOA
pepitas, sunflower, tomato seed vinaigrette, smoked olive oil

SPROUTS

TINY CRUDITÉ
hen of the woods mushroom espuma, kalamata olive “top soil”, puffed grains

ROOTS AND SHOOTS

CONFIT ROOT VEGETABLES WITH COCONUT CURRY
kohlrabi, cipollini onion, heirloom carrot, coconut and golden curry, pickled mushrooms

FLOWERS

CHICKPEA PANISSE
saffron aioli, squash blossom-sea bean pistou, marinated cauliflower

FRUITS

GARROTXA
blood orange, kumquat, shaved fennel, almond

SEEDS

BLACK SESAME PAVÉ
aguafaba meringue, cassis, pomegranate seeds, coconut sorbet

one hundred fifty dollars

with wine selections, two hundred forty-five dollars

with grand wine tasting, three hundred twenty-five dollars

CAVIAR

BESTER CAVIAR
traditional accompaniments

two hundred fifty per ounce

FIRST

CHILLED OYSTERS | 30
hibiscus mignonette, fresh wasabi root and cucumber

BRAISED MEDITERRANEAN OCTOPUS CARPACCIO | 28
olive cracker, cumin crème fraîche, garden mint

ESPRESSO BUTTER BRAISED HEIRLOOM CARROTS | 25
herb ricotta, carrot lace tuile, carrot top pesto

KONA KAMPACHI CRUDO | 35
un-ripe strawberries, romanesco, hawaiian heart of palm, royal kaluga caviar

SECOND

ROASTED ROOT VEGETABLE BISQUE | 28
ginger-compressed apple, local box crab

GOLDEN BEET AND MASCARPONE RISOTTO | 28
smoked egg yolk, bone marrow, garden herbs

ARTICHOKE BARIGOULLE CARMELLE PASTA | 30
pecorino toscano, twenty year balsamic de modena

SLOW ROASTED DUROC PORK BELLY | 28
white corn polenta, apricot mostarda, sherry cipollini onion

MAIN

SMOKED PACIFIC SWORDFISH | 60
new potato fondant, potato espuma, charred wild ramp, crispy kale

SEARED MERO ARCTIC SEA BASS | 75
pistou of fava beans, california morels, sweet onion cream

SUMAC CRUSTED KING SALMON | 60
sunchoke and roasted sunburst squash, crispy zucchini blossoms, green garlic vinaigrette

LA BELLE FARMS DUCK BREAST | 65
toasted egyptian farro, celery variations, hazelnut, smoked medjool date

GRILLED BEEF TENDERLOIN | 60
black trumpet mushroom, mustard greens, potato glass

SUPERIOR FARMS LAMB LOIN | 65
charred eggplant, ras al hanout, sesame yogurt, green garbanzo