February 14, 2024

beets & berries: quinoa, buckwheat, amaranth, & pistachio
carta da musica: crisp sardinian flatbread with leaves & things, pecorino*
    peas, white chocolate, & macadamia 2024*
oysters on the half shell, pink guava mignonette
avocado stuffed with dungeness crab salad, cherimoya sauce*

_Transparent Sea_ prawn cocktail, persimmon, horseradish

_Smallhold_ oyster mushrooms...charcoal-grilled with lion’s mane miso*
ricotta gnocchi, _See Canyon_ pear, walnut brown butter, truffled fonduta*
rice-flour battered sprouting cauliflower, citrus, vadouvan curry

baja bay scallops & sunchokes in XO sauce
duck leg confit, red wine-braised cabbage, rhubarb*
pork belly, ‘8-row flint’ corn polenta, strawberry sofrito, fennel, pine nut

prime _Brandt Beef_ sirloin cap, chanterelles, sauce au poivre*

warm _Dandelion_ chocolate mousse, cocoa nibs, malt ice cream*
meyer lemon parfait, _JJ’s Lone Daughter_ citrus, & meringues (vegan)

lightly poached berries, frozen yogurt, & beignets

Choose 6 dishes per table to share.....125 per person
Choose 8 dishes per table to share.....175 per person
Sommelier’s wine pairing.....................75 per person

*add 5 grams shaved black truffles to these dishes

*A 4% charge is added by the restaurant to all checks to help offer fully-covered healthcare to our employees. Please let us know if you have any questions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.