

December 31, 2024

NEW YEARS EVE 2024

RUSTIC CANYON

beets & berries 2024: quinoa, buckwheat, 'raspberry' radish, pistachio
BBQ Mike's persimmons, 'garnet' yam, marigold, mole seco (contains nuts)
JJ's Lone Daughter Ranch citrus salad, fennel, & caper leaf
Peads & Barnetts porchetta di testa with sprouting cauliflower, 'calabrian' chile
charcoal-grilled 'hinona' kabu turnips with anchovy & chicken cracklings
Rancho Gordo 'black-eyed' pea ribollita, rosemary, torn bread
cotechino sausage, *Kandarian Farms* lentils, 'bloomsdale' spinach*
farmers cheese gnocchi with 'tetsukabuto' squash, oregon chanterelles*
bay scallop, 'd'Anjou' pears, 'hakurei' turnips, & brown butter*
vermillion rock cod with *Weiser Farms* sunchoke & XO sauce
Liberty duck confit with 'pink lady' apple & *The Garden Of's* chicories
prime *Brandt Beef* sirloin cap, lobster mushrooms, scallop sauce*
choco-flan, whey caramel & egg yolk bottarga*
Mom's pink guava baklava, macadamia, *BBQ Mike's* limes
'melogold' grapefruit sorbet, 'persian' mint, & vanilla bean
Terry Ranch quince, *Drake's* goat cheese, & rosemary crackers

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

A LA CARTE

*add 5 grams shaved black truffles to these dishes 50
celery root hash browns, 'dungeness' crab, 1oz. osetra caviar 145
santa barbara uni in it's shell with bone marrow crostini 45
charcoal-grilled half 'spiny' lobster with cultured butter & *Mom's* 'meyer' lemons 120
Brandt Beef short rib birria for two, '8-row flint' polenta, & 'delicata' squash TBD

chef de cuisine: elijah g deleon
sous chef: giancarlo serrano
chefs de partie: diego orellana, brandon chen,
valerie fox, jerry cantrell, bella krasniansky, joao lima
chef/owner: jeremy fox

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.