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Caviar

Private Batch Reserve 160

Produced in limited quantity, these tawny brown to platinum beads have a nutty and light flavor.

Golden Osetra 220

Osetra is noted for its bright amber gold color, medium grain size, and a clean, rich and nutty finish.

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Ranch Cut for Two 65

A shared Main Course highlighting the bounty of our farm and our relationship with local growers.

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Four-course Prix Fixe 145

Executive Chef Hoon Kang

Culinary Director Reylon Agustin

Brokaw Citrus *Mascarpone. Mango. Garden Herbs.*

Smoked Mussels *Fermented Potato Vichyssoise. Garden Alliums.*

Amberjack Crudo *Daikon. Green Shiso. Lettuce. Ssamjang.*

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Sonora Whole Wheat *House Cultured Butter. California Olive Oil. Big Sur "Gavalin" Sea Salt.*

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Green Garlic + White Asparagus Soup *Toasted Hazelnut. Market Lemon.*

Garden Grains + Local Peas *Root Vegetables. Wild Mushrooms. Tomales Bay Farmstead Taleeka.*

Delta Asparagus *Cured + Smoked Egg Yolks. Tarragon Sabayon.*

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Trofie + Dungeness Crab *Calabrian Peppers. Scallion. Preserved Lemon.*

California Halibut + Cauliflower *Nutritional Yeast. Curried Shallot. Pistachio.*

38 North Duck *Preserved Cherry. Tokyo Turnip. Treviso.*

Dry Aged Ribeye *Charred Romaine. Horseradish. Sesame.*

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Garden Meringue *Tarragon. Candied Kumquat. Rangpur Lime.*

Pear+ Pecan Gateau *Valrhona Chocolate. Spiced Bourbon Ice Cream.*

Pomegranate Cheesecake *Lychee. Garden Rose.*

Andante Dairy Cheese *Green Apple. Pepita Cracker.*