

## INTRODUCTION

FIELD  
GIOIA CHEESE BURRATA MOZZARELLA -12  
Apple Cider Compote, Roasted Spaghetti Squash  
Sonoma, CA

CALIFORNIA GREENS -12  
Tomatoes, Baby Mesclun, Avocado, Banyuls Honey Vinaigrette  
Salinas, CA

BABY ICEBERG WEDGE SALAD -12  
Smoked Bacon, Point Reyes Blue Cheese  
Salinas, CA

WATER  
TUNA, HEIRLOOM TOMATO AND AVOCADO TARTAR -15  
Citrus Dusted Wonton  
Lompoc, CA

FARM  
SMOKED AND CURED MEAT, AND COWGIRL CREAMERY CHEESE BOARD -14  
Cornichons, Radishes, Crostini

## HAND CRAFTED MEATS + SEAFOOD

GRILLED PRIME BONE IN NEW YORK STEAK 16 oz -56  
Niman Ranch

GRILLED PRIME RIB EYE STEAK 14 oz -54  
Niman Ranch

GRASS FED BEEF TENDERLOIN 8 oz -50  
Sun Fed Farm, CA

GRILLED SCALLOPS, PARSLEY MARINADE -42  
North Pacific

HOUSE GROUND ANGUS BURGER, MONTEREY JACK, WILD MUSHROOMS, AVOCADO,  
BLACK TRUFFLE -30  
Niman Ranch

ROTISSERIE STYLE JIDORI CHICKEN, HERB AND BURGUNDY MUSTARD RUB -39  
Avocado Chimichurri  
Los Angeles, CA

## SIGNATURE COMPOUND BUTTERS

BLACK SUMMER TRUFFLE  
ROASTED HEIRLOOM TOMATO  
GARDENS HERB AND GARLIC  
30i enoSTEAK BUTTER  
TARRAGON BÉARNAISE SAUCE

## ENHANCEMENTS

PETIT BASQUE CHEESE AND CHIVE SOUR CREAM YUKON GOLD POTATOES -9  
SAUTÉED WILD MUSHROOMS, PETIT PEAS -9  
TRI-COLOR CAULIFLOWER, ROMANESCO BROWN BUTTER SAGE -9  
BRUSSEL SPROUTS, APPLE SMOKED BACON -9  
FISCALINI AND BLACK TRUFFLE MAC & CHEESE -9  
CRISPY PARMESAN-TRUFFLE-THYME POTATO FRIES -9

Split Entrée Charge -15