

CHILLED

Whole Santa Barbara Uni *

Heirloom Tomato, Shiso, Yuzu Citrus, Red Onion

Baja Gulf Prawns *

Spicy Horseradish, Citrus Tomato Sauce

Local Halibut Carpaccio

Shaved Radishes, Grapeseed Oil, Chili, Poppy Seeds

Kusshi Oysters *

British Columbia, Clean, Mildly Sweet, Slightly Meaty

Green Apple Fennel-Mignonette

Omega Blue Kanpachi Crudo

Carrot Aguachile, Cucumber, Charred Onion Oil

Avocado, Lime, Micro Cilantro

Seafood Tower

1/2 Dozen Kusshi Oysters, Gulf Prawns

Stone Crab Claws, Half Maine Lobster

With Keluga Caviar * (supplement)

CAVIAR SELECTION

1oz. Tin of Caviar Served with Lemon Herb Blinis,

Toasted Brioche and Traditional Accompaniments for the Table

Golden Oscietre Caviar *

Soft and Balanced Flavors with a Hint of Cucumber

Local California, Royal White Sturgeon Caviar *

Medium Pearl, Slightly Nutty

Keluga Caviar *

Medium Pearl, Slightly Nutty and Buttery Overtone

Executive chef Hugo Bolaños

Chef de cuisine Connor McVay

A 20% service charge will be added to parties of six or more

* Consuming raw or undercooked food may increase the risk of foodborne illness, especially if you have certain medical conditions

VEGETABLES AND MORE...

(V) Heirloom Tomato and Adriatic Fig Salad

Balanese Salt, Provençal Olive Oil

18-Year Aged Balsamic Vinegar, Micro Basil

(V) Garden Vegetable Crudités

Santa Monica Farmers' Market Seasonal Harvest

Cilantro Green Goddess Dressing

(V) Coleman Farm's Garden Green Salad

Heirloom Lettuces, Shaved Stone Fruit, Meyer Lemon Vinaigrette

Toasted Black Olive Crostini with Local Goat Cheese

(V) Imported Italian Burrata

18-year Aged Balsamic Vinegar, Grilled Country White Bread

Toasted Pepitas, Foraged Herbs

White Summer Corn Soup *

Wild Field Mushrooms, Braised Leeks, Chive Oil

Cinco Jotas Jamón Ibérico

Reiger Farm Peaches, Toasted Crostini and House Ricotta

FLOUR AND WATER

Maryland Crab Cakes *

Basil Pesto Aioli, Tomato Relish, Micro Basil

House-Extruded Kale Creste di Rigate

Slow-Braised Sonoma Lamb Ragout, Vine Ripe Tomatoes

Garlic, Chili Flakes, Parsley

House-Extruded Saffron Campanelle Pasta *

Cacio e Pepe with Maryland Crab, Chives, Local Uni

(V) Acquerello Italian Risotto

Parmigiano-Reggiano, Oregon Porcini Mushrooms

Squash Blossoms, Parsley, Tuscan Olive Oil

(WP, V) Oregon Mushroom and Summer Vegetable Pizza

Basil Pesto, Pea Tendrils, Cipollini Onions, Garlic

Australian Black Truffle Pizza

Local Crème Fraîche, Parmigiano-Reggiano, Mozzarella

SUMMER

🌿 (VG) Oakwood Grilled Eggplant

Caramelized Cauliflower Hummus, Sunflower Seeds, Golden Raisins, Romesco Sauce

🌿 8oz, Prime 'Butcher's Butter' Steak *

Potatoes Aligot, Sauce Armagnac, Sarawak Black Pepper

Alaskan Halibut *

Confit Heirloom Cherry Tomatoes and Porcini Mushrooms, Warm Tomato Water Dashi, Micro Shiso

(WP) Marcho Farms Veal 'Wiener Schnitzel' *

Marinated Fingerling Potatoes, Marinated Beets, Styrian Pumpkin Seed Oil

🌿 Organic Jidori Half Chicken *

Romano Beans Green and Yellow, Chanterelle Mushrooms, Natural Jus

🌿 14oz, Marcho Farm's Veal Chop *

Black Garlic-Onion Purée, Blistered Cherries, Toasted Red Walnuts

🌿 Sonoma Lamb Chops *

Charred Eggplant Purée, Summer Shelling Beans, Sun-Dried Tomatoes, Smoked Yogurt

A LITTLE MORE NAKED...

🌿 European Dover Sole *

Charred Grapes, Sauce Veronique

🌿 32oz, Prime Porterhouse *

Béarnaise, Bordelaise Sauce

🌿 Local Striped Bass 'Mariposa' *

Tomatillo-Cilantro Sauce, Charred Shallots

🌿 Copper River King Salmon *

Tuscan Green Olive Sauce, Lemon

(V) Wild Field Mushrooms, Garlic, Thyme

(V) Sautéed Green Beans, Garlic, Chili Flakes

(V) Yukon Gold Potato Purée

(V) Spring Greens, Garlic, Lemon

(V) Vegetarian (VG) Vegan (WP) Wolfgang's Classic

🌿 Slow-cooked on our oakwood grill