

COURSE ONE AND TWO

SHAVED CURED COUNTRY HAM
TRUFFLE-HONEY MUSTARD, BRIOCHE, PEAR

MORRO BAY OYSTERS
BLACK GARLIC, SPINACH, HORSERADISH HOLLANDAISE,
PICKLED ONION

ABALONE DORÉ
BROWN BUTTER, CAPERS, LEMON, TOMATO

MIXED GREENS AND CHICORY SALAD
BUTTERMILK-DILL EMULSION, FENNEL, CUCUMBER

PARSNIP SOUP
PINE NUTS, TARRAGON, PARSNIP CHIPS

BEET NEST
DARK CHOCOLATE, PARSLEY, POACHED EGG YOLK, SHALLOT ASH

PEAR AND ALLIUM
REISLING, HAZELNUTS, FORMAGE D'AFFINOIS, BUDDHA HAND

FOUR COURSE TASTING MENU | 125.

COURSE THREE

BLACK COD
SPINACH, POTATO CRISP, CAVIAR BEURRE BLANC

OREGON LAMB RACK
CREAMED BARLEY, COFFEE-ROASTED CARROTS, TURNIPS

FOGLINE FARMS CHICKEN BREAST
BUTTERNUT SQUASH PURÉE, RADICCHIO, CHERRY CONFIT

CELERY ROOT AGNOLOTTI
PARMESAN BRODO, TRUFFLE, GARLIC CONFIT, BRUSSEL SPROUTS

BEEF TENDERLOIN AND WAYGU SHORT RIB DUO
"POT AU FEU"

COURSE FOUR

HONEY GLAZED RICOTTA FRITTERS
LEMON CURD, LEMON-BUTTERMILK ICE CREAM, HIBISCUS

VALRHONA CHOCOLATE GANACHE
CANDIED BERGAMOT ORANGES, COCOA STREUSEL,
EARL GREY-ALMOND MILK GELATO

TASTING OF ARTISAN CHEESE

TASTE OF BIG SUR

OUR CHEF'S SIGNATURE MENU FEATURES FLAVORS AND INGREDIENTS
INSPIRED BY POST RANCH AND THE BIG SUR COAST.

"ROE ROE ROE"
COD ROE TARAMA, SMOKED STEELHEAD ROE,
WHITE STURGEON ROE

BLACK MUSSELS
COOKED IN EMBERS, NATIVE KELP, SEA VEGETABLES

CHILLED HEIRLOOM TOMATO CONSOMMÉ
SPOT PRAWNS, PICKLED YUCCA BLOSSOMS

BIG SUR GARDEN EGG
HAY SMOKED, WILD SORREL

MONTEREY RED ABALONE
ESCAROLE, SQUID INK, BROWN BUTTER

VENISON TENDERLOIN
WILD BIG SUR BERRIES, BUCKWHEAT

BIXBY BLOOM
HONEYCOMB, EUCALYPTUS

VANILLA, ICE, GARDEN FRENCH SORREL

BITTERSWEET CHOCOLATE
MILK CHOCOLATE, CALIFORNIA BAY LAUREL LEAVES

NINE COURSES | 175. · WINE PAIRINGS | 110.

