

COURSE ONE

BIG SUR FURIKAKE

AVOCADO, GREEN APPLE, WASABI,
SPICY GREENS

PIEDMONTESE CARPACCIO

ARUGULA, PARMIGIANO, PINE NUTS, TRUFFLES

SWEET ONION SOUP

ALMOND, CARAMELIZED ONION BISCOTTI,
WILD BLOSSOMS

PACIFIC GOLD OYSTERS

SHISO, LOCAL SEAWEED, TOGARASHI

BLACK RIVER CAVIAR:

"GOLDEN" OSCIETRA 30G
SUPPLEMENT 295.

SIBERIAN STURGEON 30G
SUPPLEMENT 195.

COURSE TWO

ALBACORE TUNA

WILD FENNEL POLLEN, HEIRLOOM SQUASH,
MEYER LEMON, CLAMS

CARROT RISOTTO

CARNAROLI RICE, CARROT PURÉE, GARDEN HERBS

HAZELNUT FINISHED PORK SHOULDER

SMOKED TOMATO SUGO, RAMPS, CARROTS

WAGYU BURGER

SCHOCH DAIRY MONTEREY JACK CHEESE,
SMOKED BACON, TOMATO JAM

COURSE THREE

LAVENDER PANNA COTTA

OLIVE OIL CAKE, BLUEBERRIES, CARDAMOM
MILK GELATO, LEMON-BLUEBERRY "MERINGUE",
CANDIED PISTACHIO

CHOCOLATE PEANUT BUTTER BAR

ROASTED BANANA ICE CREAM,
CHOCOLATE CRÈMEUX, FEUILLETINE CROQUANT,
SALTED CARAMEL SAUCE

RAW COW'S MILK CHEESE

FROM SCHOCH DAIRY FARMSTEAD

MULTI-SEED CRACKERS, GREEN ALMOND "TAPENADE"

LUNCH

PRIX FIXE | 55.

TRIO WINE PAIRING | 29.

BIG SUR TASTING MENU - LUNCH

EXPERIENCE BIG SUR. OUR CHEF'S SIGNATURE LUNCH MENU
FEATURES FLAVORS AND INGREDIENTS INSPIRED BY BIG SUR.

ABALONE BLINI

GARDEN HERBS, SMOKED TROUT ROE, CRÈME FRAÎCHE

MONTEREY BAY SQUID

CHORIZO, PIQUILLO PEPPER, ARTICHOKE

SMOKED VENISON

PISTACHIO, YUCCA, CHERRY

BIXBY BLOOM GOAT CHEESE

WALNUT, ACORN BREAD, DRUNKEN APRICOT

CALIFORNIA BAY LAUREL & CHOCOLATE BRIOCHE

CARAMELIA MOUSSE

FIVE COURSES | 95. · WINE PAIRING | 49.

