COURSE ONE

Diver Scallop Crudo  Winter Truffle, Celery, Green Apple
Little Gem Lettuce + Burrata  Radicchio, Bone Marrow, Cherry, Sourdough Crouton

Sierra Mar Levain  Big Sur Sea Salt, House-cultured Butter

COURSE TWO

Winter Squash Soup  Sunflower Seed, Persimmon, Ham
Monterey Squid + Garden Tortilla  Cuttlefish Ink Mole, Red Cabbage, Fresno Chili
Handmade Tortellini  Garden Kale, Yukon Gold Potato, Holly Hock Cheese

COURSE THREE

Roasted Winter Squash  Schoch Ricotta Cheese, Toasted Pepitas, Broccoli di Ciccio
Big Sur Bouillabaisse  Diver Scallop, Gulf Prawn, Mussel, Local Kelp
38 North Dry-Aged Duck  Sunchoke, Potato Mousseline, Brown Butter
Venison + Vadouvan  Carrot, Sesame, Tehachapi Grits

COURSE FOUR

Chai Poached Pear  Chocolate Bourbon Ice Cream, Toasted Spice Cake
Citron Tart  Citrus Mosaic, Rosemary Meringue Crisp
Andante Dairy Cheese  Rye Cracker, Sancerre Pâte de Fruit

FOUR-COURSE PRIX FIXE $125
SOMMELIER PAIRING $95

EXECUTIVE CHEF REYLON AGUSTIN