

COURSE ONE

**Diver Scallop Crudo** *Winter Truffle. Celery. Green Apple*

**Little Gem Lettuce + Burrata** *Radicchio. Bone Marrow. Cherry. Sourdough Crouton*

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**Sierra Mar Levain** *Big Sur Sea Salt. House-cultured Butter*

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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 \$145

EXECUTIVE CHEF REYLON AGUSTIN