

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 \$125
SOMMELIER PAIRING \$95

EXECUTIVE CHEF REYLON AGUSTIN