



\* CARMEL-BY-THE-SEA \*

## Starters

### CAST IRON SESAME BRIOCHE 12

*Sugarcane Butter & Smoked Sea Salt*

### ROASTED LOCAL CARROTS 16

*Labneh, Aleppo, Lavender Honey, Pistachios & Extra Virgin Olive Oil*

### BURRATA 22

*Castelvetrano Olive Tapenade, Saba, Grilled Ad Astra Bread & Olive Oil*

### GRILLED SPANISH OCTOPUS 25

*Salsa Verde, Crispy Potatoes & Chorizo Mousse*

### FRIED MONTEREY CALAMARI 22

*Grilled Lemon, Harissa Aioli & Chermoula*

### NANA'S MEATBALL MARINARA 21

*Certified Angus Beef Meatballs, Whipped Ricotta, Grana Padano Cheese & San Marzano Tomato Sauce*

## Greens

### LITTLE GEM SALAD 17

*Pico De Gallo, Avocado, Radish, Crispy Tortillas, Cilantro, Kale, Roasted Poblano, Queso Fresco & Garlic Lime Dressing*

### SUGAR SNAP PEA SALAD 17

*Pea Shoots, Crispy Potatoes, Soft Boiled Eggs, Ricotta Salata, Spring Onions & Truffle Vinaigrette*

### ROASTED GOLDEN BEETS 17

*Shaved Candy Striped Beets, Pepita Pesto, Goat Cheese Yogurt, Blood Orange & Orange Glaze*

### CRISPY BRUSSELS SPROUTS 18

*Smoked Shoyu Caesar Dressing, Breadcrumbs, Preserved Lemons & Grana Padano*

### GRILLED SWANK FARMS ASPARAGUS 18

*Romesco, Arugula, Radish & Barrel Aged Sherry Vinaigrette*

## Grains

### **TAGLIATELLE ALLA GRICIA 29**

*Sugar Snap Peas, House Cured Lamb Bacon & Cultured Pecorino Butter*

### **EVERYTHING BUT THE BAGEL GNOCCHI 32**

*House Cured King Salmon, Pickled Red Onions, Lemon Zest & Caper Butter Sauce*

### **ENGLISH PEA RISOTTO 29**

*English Pea Purée, Pea Tendrils, Mascarpone & Grana Padano*

### **SPICY CRAB NOODLES 37**

*Fresh Noodles, Dungeness Crab, Garlic-Chili Butter & Spring Onion Oil*

## Mains

### **PAN SEARED LOCAL BLACK COD 44**

*Celery Root Purée, Miso Chili Crunch & Garlic Broccolini*

### **PAN SEARED STRIPED BASS 42**

*Baker's Bacon Butter Sauce, Snow Peas, Herb Oil & Fingerling Potatoes*

### **PAN SEARED SCALLOPS 44**

*Carbonara Arancini, Nduja Butter & Fava Bean Purée*

### **16 oz CERTIFIED ANGUS BEEF RIBEYE 65**

*French Onion Tart & Koji-Black Garlic Butter*

### **CERTIFIED ANGUS BEEF BONE IN SHORT RIB 59**

*Bacon Jam & Aged Cheddar Polenta*

### **JAMAICAN JERK PORK CHOP 46**

*Sweet Potato Purée, Pineapple Rum Glaze & Grilled Pineapple Salsa*

### **WEST INDIAN STYLE CURRIED CHICKEN 41**

*Jasmine Rice, Coconut Curry Sauce, Scallions & Cilantro*

### **CERTIFIED ANGUS BEEF FILET 60**

*Red Chimichurri, Grilled Spring Onions, Crispy Kennebec Potatoes & Wild Mushrooms*

In Order to Conserve Our Planet's Resources, Water Is Served By Request Only.

Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

An automatic 20% service charge will be added to parties of 8 or more.