MARINATED OLIVES | 6
herbs, citrus

PRELUDE TRUFFLE FRIES | 8
black truffle aioli

WILD MUSHROOM ARANCINI | 10
parmigiano reggiano, meyer lemon aioli

ROASTED BUTTERNUT SQUASH BISQUE | 11
portabello chips, basil oil

YOUNG SPINACH SALAD WITH SERRANO HAM | 14
local melons, goat cheese crostini, champagne vinaigrette

PACIFIC CRAB CAKES | 16
piquillo pepper coulis, avocado quenelle, plantain chip

MUSTARD CRUSTED CHICKEN SANDWICH | 15
truffle honey butter

CHARCUTERIE BOARD | 16
local cured meats, whole grain mustard, house pickled vegetables
wild boar salame (creminelli), point loma (balistreri), finocchiona (olympia provisions)

ARTISAN CHEESE PLATE | 16
marcona almonds, chutney, hazelnut crostini
kunik (nettle meadow), blackstone (bellwether farms) highway one (valley ford)

FLOURLESS CHOCOLATE CAKE | 12
crème anglaise, pomegranate seeds

TRIO OF SORBETS | 6
fresh berries, chai shortbread cookie

please let your server know if you have any food allergies

executive chef | alexandre purroy
manager | talmadge savage