

DINNER

TO START

BREAD AND CIE warm breads *and* cultured European butter 6

CEVICHE local white fish, tequila, lime, pickled peppers, citrus, cilantro, mint, with crispy tortilla 14

FRIED LAUGHING BIRD SHRIMP calamari, cauliflower, Jacobsen habanero salt, grilled lime, with buttermilk dipping sauce 14

CHILE RELLENOS tinkerbell peppers, Oaxaca, asadero, jack cheese *and* cilantro, with adobo aioli 10

SELECTION OF CALIFORNIA ARTISAN CHARCUTERIE AND CHEESE pickled vegetables, with grilled bread 20

PARSNIP SOUP bacon, apple, jalapeño and chive oil 10

ENDIVE baby lettuce, pickled quince, shaved radish, California bleu cheese, spicy walnuts, Banyuls vinaigrette 14

CLASSIC TIJUANA CAESAR baby tomatoes, anchovies, shaved Parmigiano Reggiano, authentic dressing *and* baguette croutons 13

ROASTED BABY BEETS pickled beets *and* shaved beets, with red onion, burrata cheese, baby greens, toasted pistachio,
sherry vinaigrette *and* blood orange olive oil 14

ENTRÉES

ROASTED CHICKEN BREAST glazed broccolini, sweet potato puree, smoky jus, with citrus, apple, *and* jicama salsa 25

GRILLED BRANDT FAMILY FARMS RIBEYE baby greens, fingerling potato, bordelaise sauce *and* Jacobsen truffle salt 38

"TAMALES" Anson Mills grits, shredded brisket, smoked tomato sauce, sauteed summer squash, *and* queso fresco with jicama salad 25

SEARED SALMON brussels sprouts, kale, sunchokes, tangerines *and* herb butter 29

PAN ROASTED SEABASS quash puree, braised winter greens, roasted root vegetables *and* grapefruit herb butter 36

BARLEY RISOTTO sauteed mushrooms, winter squash, pears, shaved brussels sprouts, toasted pecans *and* pickled chilis 23