



*WARM

CORN BISQUE - snow crab / bell pepper foam / fennel pollen 16

PORK BELLY - peach glaze / pickled watermelon 17

JUMBO PRAWNS - chick peas / hummus / arugula pesto 17

FOIE GRAS DUO - brûlée mango / stone fruit chutney 18

*CHILLED

PROSCIUTTO & MELON - calamari / honeydew granita / parsley aioli 16

BLUE FIN TUNA - chili / lime / seaweed / peanuts / taro root 17

LAMB CARPACCIO - meyer lemon / cucumber / mâche 18

KING CRAB & BEEF ROULADE - wasabi root / ponzu / tempura 18

GARDEN

✓ HEIRLOOM TOMATO - basil crème brûlée / cucumber sorbet / balsamic 16

✓ ASPARAGUS SALAD - burrata / arugula / blood orange / lime oil 15

SOUP QUATTRO - asparagus / sweet pea / watermelon / tomato 15

✓ HYDRO BIBB LETTUCE - spring vegetables / feta / avocado 15

*TASTING 46/60

FRISÉE SALAD - crispy bacon / oyster fritter / sherry vinaigrette
Ferrari Carano 'Reserve' Chardonnay, Russian River Valley, 2008

WAGYU BEEF - seared foie gras / baby carrots / mole sauce
BV 'Tapestry' Meritage, Napa Valley, 2006

CHOCOLATE TAMALE - horchata / cherry

Mel Mecinas - Executive Chef

Jesse Hansen - Executive Sous Chef

Anthony Kinn - Talavera Manager



*RANCH

20 oz PRIME BONE-IN RIBEYE - potatoes / cipollini onions / hollandaise 46

8 oz PRIME FILET - heirloom baby carrots / porcini / cauliflower purée / thyme 42

10 oz PRIME NEW YORK - mushroom mélange / marsala 39

BUFFALO TENDERLOIN - bacon / blackberry / turnips / red rice risotto 38

VEAL LOIN - lobster knuckle / fava beans / cauliflower 'cous cous' 38

*FARM

CHICKEN BREAST - baby bok choy / squash / tomato 30

PORK CHOP - spring onions / peaches / mustard / cabbage 37

DUCK BREAST - balsamic figs / fennel / peach / watercress 35

✓ GNOCCHI - artichoke / sweet pea purée / royal trumpets / humboldt fog 24

LAMB CHOP - cumin spaetzle / carrot purée / fava 37

*SEA

HALIBUT - spring onions / english peas / morels / bacon vinaigrette 36

MAINE LOBSTER - sweet corn orzo / zucchini / stewed tomatoes 46

TUNA - fennel / apple sauce / pancetta chip / watercress 37

MAINE DIVER SCALLOPS - mushroom ravioli / sweet pea purée / ramps 34

CHILEAN SEA BASS - potato risotto / artichoke / braised oxtail 38

ADDITIONS 9

✓ sautéed spinach

✓ gruyère whipped potatoes

✓ charred corn

crab 'mac & cheese'

✓ mixed mushrooms

asparagus / lobster butter

artichoke & bacon

✓ spring baby vegetables

✓ green beans / parmesan

✓ zucchini / mint / lemon

lobster 'mac & cheese' 14