

## SHARABLES

### HUMMUS

Edamame, Roasted Garlic, Gremolata Pita 11 VG

### WILD MUSHROOM RISOTTO

Spring Peas, Morel Mushroom, Lemon Tarragon Ricotta 16 V | GF

### CHILLED SEAFOOD

3 Poached Jumbo Tiger Prawns, 3 Local Uni, 3 Pacific Oysters, Cocktail, Mignonette & Shiso Ponzu 34 GF

### PACIFIC OYSTERS

Half Dozen, Honey Ginger Mignonette, Lemon 17 GF

### HAMACHI CRUDO

Cara Cara Orange, Coconut, Kafir Powder, Sugar Snap, Green Onion, Pickled Fresno Chile 18 GF

### CHARRED OCTOPUS

Lyonnais Potato Salad, Frisee, Lemon, Toasted Almond Romesco 16 GF

### CHEESE & MEAT BOARD

Chefs Selection of Artisan Cured Meats & Chesse with Honeycomb, Marinated Olive, Marcona Almond, Grain Mustard, Local Jam, Cracker Bread & Baguette 23

## FARM & FIELD

### SMOKED SUNCHOKE SOUP

Roasted Cipollini Onions, Wild Mushrooms 12 V | GF

### ROASTED BEETS & CITRUS

Wild Arugula, Compressed Kumquat, Fennel, Red Onion, Almonds, Citrus Tarragon Vinaigrette, Aged Fiscalini Cheddar 12 V | GF

### CRUNCHY CABBAGE & KALE SALAD

Sunflower Seed, Quinoa, Scallion, Cilantro, Edamame, Ponzu Vinaigrette 12 VG | GF

### HARVEST SALAD

Chefs Selection of Local Farmers Market Greens & Vegetables, Truffle Vinaigrette, Blue Cheese & Walnut 13 V | GF

*In support of minimum wage increase approved by San Diego voters and the California State Legislature, a 3% surcharge has been added to your check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## LAND & SEA

### VERLASSO SALMON

Fingerling Potato, Morels, Asparagus, Tomato Confit, Sweet Pea Romesco 32 GF

### DIVER SCALLOPS

Grilled King Mushrooms, Leeks, Harissa Eggplant Puree, Gremolata 38 GF

### LOCAL CATCH

Sweet Corn Risotto, Fennel Confit, Lemon, Petite Spinach, Black Garlic Remoulade 34 GF

### FARRO

Carrots, Cauliflower, Broccoli, Green Onion, Sugar Snap Peas, Crisp Wonton, Tamari, Sesame 18 VG

### SHELTON FARMS FREE RANGE CHICKEN

Pan Roasted Semi-boneless ½ chicken, Sweet Potato Hash, Tomato Fennel Salad, Lemon Oil 32 GF

### GRASS-FED SHORT RIB

Roasted Beets, Thumbelina Carrots, Radicchio, Garlic Potato Puree, Braising Jus 36 GF

### GRILLED GRASS-FED CAPE GRIM FILET MIGNON 8OZ

Rosti Yukon Gold Potato, Truffle Aioli, Wild Mushrooms, Spring Peas and Carrots, Béarnaise 50 GF

### COOKS RANCH HERITAGE PORK PORTERHOUSE 16OZ CHAR GRILLED

Savoy Cabbage, Dates, Weiser Farms Fingerling Potatoes, Pickled Mustard Seed Jus 58 GF

### BUTCHER'S BLOCK

Selected Chef's Provisions MP

# 20 | TWENTY