

## SHARABLES

### HUMMUS

Edamame, Roasted Garlic, Charred Shishito Peppers, Gremolata Pita 13 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, Baja Ceviche, Shiso Ponzu 36

### PACIFIC OYSTERS

Half Dozen, Shiso Ponzu, Horseradish, Cocktail Sauce, Lemon 17

### BAJA CEVICHE

Avocado, Strawberry, Grilled Agave Lime, Sweet Potato Chips 18 GF

### CHARRED OCTOPUS

Lyonnais Potato Salad, Frisee, Neuske Bacon, Lemon, Toasted Almond Romesco 17 GF

### CHEESE & MEAT BOARD

Chefs Selection of Artisan Cured Meats & Cheese with Honeycomb, Marinated Olive, Marcona Almond, Grain Mustard, Local Jam, Cracker Bread & Baguette 29

## FARM & FIELD

### HEIRLOOM TOMATO GAZPACHO

Caramelized Melon, Crispy Chorizo, Chili Oil, Mint 12

### ROASTED BEETS & STONE FRUIT

Wild Arugula, Stone Fruit, Fennel, Red Onion, Almonds, Citrus Tarragon Vinaigrette, Aged Fiscalini Cheddar 13 V | GF

### GRILLED ROMAINE

Seasonal Vegetables, Shaved Red Onion, Red Peppers, Goat Cheese, Balsamic Vinaigrette 13 V | GF

### HARVEST SALAD

Chefs Selection of Local Farmers Market Greens & Vegetables, Truffle Vinaigrette, Goat Cheese, Toasted Pepitas 13 V | GF

### CALIFORNIA SALAD

Baby Gem, Avocado, Roasted Corn, Tomato, Reggiano, Pumpkin Seed, Lemon Ginger Vinaigrette 13 V | GF

## LAND & SEA

### KING ORA SALMON

Fingerling Potato, Wild Mushroom, Asparagus, Tomato Confit, Sweet Pea Romesco 28 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

### CAULIFLOWER STEAK

Quinoa Risotto, Sautéed Local Vegetables, Romesco 22 VG | GF

### SHELTON FARMS FREE RANGE CHICKEN

Crispy Skin ½ Chicken, Marble Potatoes, Blistered Sungold Tomatoes, Pickled Baby Corn, Italian Salsa Verde 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

### 16OZ COOKS RANCH HERITAGE PORK PORTERHOUSE

Rainbow Cauliflower & Shelling Bean Hash, Stone Fruit Relish, Plum Gastrique, Pork Demi 48 GF

### BUTCHER'S BLOCK

Selected Chef's Provisions MP

# 20 | TWENTY

*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.*