

## Snacks

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- Grilled Flat Bread** with Preserved Lemon & Cheese Spread **8**  
**Dungeness Crab Puffs**, Manchego, Santa Barbara Wildflower Honey, Urfa Pepper **12**  
**Chickpea Fries** with Roasted Hazelnut Romesco **8**  
**West Coast Oyster** with Sumac Pearls & Black Lime **3.5 (each)\***  
**Eggplant Toast**, Lemon Fennel Goat Cheese, Pine Nuts, Pickled Sultanas **10**  
**Crispy Brussel Sprouts**, Black Currant Syrup, Pickled Fresno, Vadouvan Crème Fraiche, Pomegranate **9**

## Communal

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- Padron Peppers**, Tonnato Sauce, Cured Sumac, Puffed Amaranth **13**  
**Sformato**, Sweet Corn, Lobster Mushroom, Chanterelle, Shiso **16**  
**Crispy Kale Salad**, Black Kale, Romaine Hearts, Radish, Pistachio, Pecorino Cheese, Hibiscus Vinaigrette **12**  
**Big Eye Tuna**, Weiser Farms Melons, Mezcal, Tomato, Feta Snow **22\***  
**Grilled Octopus**, Sweet Potato, Charred Gooseberry, Nasturtium Bagna Cauda **19**  
**Pappardelle**, Venison Sugo, Chanterelle, Mustard Greens, Fennel Pollen **28**  
**Spaghetti**, Santa Barbara Uni, Calabrese pepper, Turmeric, Smoked Seaweed **30**  
**Cheese and Meat**, Featuring Bohemian Creamery Cheeses, Salumi, Fennel Mostarda & Pickles **28**

## Plates

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- California King Salmon**, Cous Cous, Gin Yogurt, Roasted Sunchoke & Confit Turnip **36\***  
**Scallops**, Pork Belly, Lentils, Confit Fennel & Grilled Apple **36**  
**Whole Roasted Branzino**, Ramps, Beets, Grilled Onion Jam **34**  
**Free Range Rocky Chicken**, Fresh Corn Saffron Polenta, Swiss Chard, Stone Fruit & Almond Chutney **34**  
**Grilled Prime Ribeye**, Smoked Blue Cheese Bread Pudding, Cippolinis, Heirloom Carrots, Chimichurri **58\***  
**Wagyu Burger**, Raclette Cheese, Pickled Tomato, Brown Butter Bun & Kennebec French Fries **19\***  
(add Smoked Pork Belly **4**)

## Dessert

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### Jackfruit 14

Jackfruit Custard, Jackfruit & Lime, Coconut Cremeux, Coconut Dacquoise, White Chocolate, Coconut Powder, Jackfruit Glace

### Kabocha 12

Roasted Kabocha, Hazelnut Meringue, Hazelnut Powder, Hazelnut-Kabocha Tuile, Roasted Kabocha Glace

### Black Swan 16

Black Sesame Bavarian Cream, Miso Butterscotch Brûlée, Matcha Joconde, Black Sesame Glace, Black Chocolate, Black Powder

### The Egg 28

1st Course, Dulcey Custard en Coquille, Vanilla Bean Crème Anglaise Foam, Caramel

2nd Course, Santa Barbara Farmer's Market Fruit, Zabaglione, Amaretti

3rd Course, Chocolate Crepe Souffle, Peruvian Chocolate Crèmeux,

Candied Ecuador Cocoa Nibs, 70% Peruvian Chocolate Glace



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Blackbird