

SAMPLE



Sunday, April 5th, 2026

~ Choose One ~

Cream of Watercress Soup

brioche croutons, meyer lemon chantilly

Ricotta Stuffed Shells

sweet peas, mushrooms, blistered cherry tomatoes

Warm Asparagus Gratin

talleggio cheese, ibercio ham, mushroom vinaigrette

Butter Lettuce Salad

green goddess, smoked salmon rillettes



~ Choose One ~

Open Faced Omelette

sauce mornay, dungeness crab, chives

Whole Roasted Filet of Beef

toasted fregola, spinach, sauce bearnaise

Grilled Swordfish Paillard

glass noodle salad, lime, peanuts

Seared Alaskan Halibut

italian butter beans, 'nduja, salsa verde



~ Choose One ~

Chocolate Panna Cotta

strawberries, brownie bites, cocoa nibs

Swiss Custard Tart

rhubarb compote, mascarpone chantilly, candied pistachios

Carrot Cake Cheesecake

carrot caramel, pineapple, coconut

\$75. Per Person

20% gratuity, 7% surcharge will be added to all food and beverages to help offset the cost of local ordinances, and 8.625% sales tax will be added to all checks.

California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness".

SAMPLE

Cocktails

- ∞ **Puerto Galera** 19.
Roku Gin, Kota Pandan Liqueur, Pierre Ferrand Yuzu Late Harvest, Kiwi, Lime
- ∞ **Cádiz Tonic** 18.
Tanqueray Sevilla Orange, Elderflower Tonic, Junipero Berries, Star Anise
- ∞ **The Queen Bee** 19.
Barr Hill Gin, St. Germain, Lillet, Chamomile, Honey, Prosecco, Lemon
- ∞ **Thai Garden** 18.
Ketel One Vodka, Makrut Leaves, Mint, Ginger, Lime
- ∞ **Haru-Vera** 19.
Mezcal Unión Jován, Nigori Sake, Chateau Aloe Vera Liqueur, Shiso, Lime, Soda Water
- ∞ **Coco4Bananas** 19.
Plantaray Coconut & Fiji Rum, Tempus Fugit Banana Liqueur, Pineapple, Lime
- ∞ **Tamarind Man** 21.
El Tesoro Reposado Private Barrel, Ancho Chili, Crème de Cacao, Tamarind, Citrus & Chocolate (single barrel privately procured by Valentina)
- ∞ **Waterbar Proprietary Old Fashioned** 22.
Maker's Mark Private Barrel, *Four Kentucky Summers* Bourbon, Bitters (privately procured by Matt and Valentina)
- ∞ **Blood Orange Mommenpop Spritz** 17.
Mommenpop Apéritif, Prosecco, Fever Tree Soda Water

Wines by the Glass

Sparkling Wine

- ∞ **Henriot**, Brut, *Souverain*, Reims NV 28.
- ∞ **Domaine Chandon**, Blanc de Blancs, Carneros, *Carneros Vineyard, By the Bay* NV 20.
- ∞ **Carboniste, Rosé**, Pinot Noir, Extra Brut, *San Benito 2022* 21.

White Wine

- ∞ **Ruby Blanca, Albariño**, Borden Ranch-Lodi, *Vista Luna Vineyard 2023* 17.
- ∞ **Cadre, Sauvignon Blanc**, San Luis Obispo Coast-Edna Valley, *Stone Blossom 2023* 17.
- ∞ **Domaine Vacheron**, Sauvignon Blanc, Sancerre 2023 24.
- ∞ **Matanzas Creek Winery**, Chenin Blanc, California 2023 18.
- ∞ **Fiano, Sonoma Coast**, Las Cimas Vineyard 2023 19.
- ∞ **Artomaña Txakolina**, Hondarrabi Zuri, Txakoli de Álava, *Xarmant Txakoli 2023* 15.
- ∞ **Stags' Leap Winery**, Viognier, Napa Valley 2023 17.
- ∞ **Johannishof**, Riesling, Charta, Rheingau 2021 18.
- ∞ **Longaví**, Moscatel Naranja, Itata Valley, *Glup ! 2022* 14.
- ∞ **Domaine Les Gryphées**, Chardonnay, Saint-Véran, *Les Grands Rouvres 2022* 19.
- ∞ **Far Niente Wine Estates**, Chardonnay, Carneros-Napa Valley, *Post & Beam 2023* 20.

Rosé

- ∞ **Scribe**, Pinot Noir, Sonoma Valley, Estate, *XII Young Planets 2023* 15.

Red Wine

- ∞ **Leitz**, Pinot Noir, Kaiserstuhl-Baden, Alcohol Removed 16.
- ∞ **Rocca di Montegrossi**, Sangiovese, Chianti Classico 2022 17.
- ∞ **Ernest Vineyards**, Pinot Noir, Sonoma Coast 2022 17.
- ∞ **Nicole Chanrion, Gamay**, Côte-de-Brouilly, *Domaine de la Voûte des Crozes 2022* 15.
- ∞ **Luberri**, Tempranillo, Rioja, Crianza, *Biga 2020* 17.
- ∞ **Domaine de Panisse**, Grenache/Syrah, Côtes du Rhône, *Le Mazet 2022* 16.
- ∞ **Pleides Wine Company**, Field Blend, California, Old Vines, XXXI NV 16.
- ∞ **Leviathan**, Bordeaux Blend, California 2021 20.