



## APPETIZERS

### 1855 DRY AGED BEEF TAR TAR \$23.00 USD

Pickled Mustard Seed, Black Truffle Aioli,  
Bulgar Wheat, Onion Lavosh

### SUNSET LASAGNA \$24.00 USD

Bolognese, Foie Gras, Spiced Agave Bechamel,  
Tomatillo Marinara.

### MANO DE LEON DIVER SCALLOP \$23.00 USD

Sunchoke, Celery, Bacon, Leek

### SQUASH BLOSSOM \$18.00 USD

Ricotta, Basil Pesto.

## SALADS

### HEIRLOOM TOMATO AND WATERMELON SALAD \$20.00 USD

Bottarga, Buckwheat, Mint, Basil,  
Burrata and Tomato Seed Vinaigrette.

### WILD ARUGULA AND MEDJOL DATE SALAD \$22.00 USD

18 Month Manchego, Pecans, Granny  
Smith Apple, Aged Balsamic.

### BAJA CALIFORNIA MIXED GREENS \$21.00 USD

Cashew Sunflower Seed Granola, Golden Raisins,  
Braised and Raw Vegetable, White Balsamic Vinaigrette.

## PASTAS

### FRESH ORGANIC TOMATO TAJARIN \$27.00 USD

Rosso Bruno Tomato, Burrata, Basil.

### SHRIMP AND CORN RAVIOLI \$31.00 USD

Black Garlic, Cilantro, Corn Nuts, Shrimp Foam.

### MUSHROOM TAGLIATELLE \$30.00 USD

Forrest Mushroom, Parmesano Reggiano, Pinot Grigio.

## MAIN COURSE

### FRESH LOCAL SEABASS \$37.00 USD

Tiny White Beans, Nicoise Olive,  
Sungold Tomato, Arugula.

### BRAISED SHORTRIB \$38.00 USD

Aligot, Crispy Onion, Charsiu Brasing Jus.

### ROOT OF ALL CHICKEN \$29.00 USD

Aji Verde, Root Vegetables, Mustard Frill.

### PRIME PETITE FILET \$43.00 USD

Potato, Mushroom, Chimichurri Sauce.

### LIBERTY FARMS DUCK BREAST AND CONFIT LEG \$35.00 USD

Forbidden Rice, Orange, Fennel, Pea Tendrils.

## WOOD FIRE GRILL AND OVEN

### 16 OZ PRIME CEDAR RIVER NEW YORK STRIPLOIN \$49.00 USD

Herb and Garlic Butter, Chimmichuri.

### SIDES \$12.00 USD

Grilled Local Vegetables, Crispy Brussel Sprouts, Sweet Garlic Mash Potato or Grilled Asparagus

Tailored made by our **Chef Jacob Ramos**

Prices are with taxes included. Service not included. We accept American Express, Visa and Mastercard.