






FIRST COURSE	 KING CRAB + CUCUMBER GAZPACHO 22 preserved lemon aleppo avocado	
	 WAGYU BEEF TARTARE + WHOLE GRAIN MUSTARD 19 horseradish pea vine onion petal bearnaise shaved crouton	
	BAJA OYSTERS + SUMMER MELON 17 wild summer flowers yuzu pearls	
	CORN PANNA COTTA + BUTTERFLY SORREL 18 butter powder corn relish	
	TUNA LOIN + SPICY BELLY 18 shrimp chip avocado aloha shoyu	
RED PLUM + CHERRY SALAD 17 toasted seeds butterfly pea cremeux chicory		
SECOND COURSE	 CHOWDER + LEVAIN 16 venus clams nueske bacon potato shaved crouton	
	SPANISH OCTOPUS + ROMESCO 23 fava bean crispy serrano ham caper parsley relish	
	TIGER PRAWN + SPANISH CHORIZO 29 pickled red onion spanish olive crispy garlic fennel frond	
	SEARED FOIE GRAS + RHUBARB WATER 26 green strawberry puff pastry nasturtium	
	LAMB SUGO + TAGLIATELLE 25 parmigiano reggiano fava bean toasted bread crumb	
	STUFFED LEEK + PEA VELOUTE 18 breadcrumb coating preserved lemon morel	
ENTREE	 'PAELLA' + SAFFRON CROQUETTE 42 tiger prawn octopus mussels venus clam crispy prosciutto sea scallop	
	SEA BASS + SUMMER SUCCOTASH 40 peppadew crema blood sorrel sweet corn puree	
	SKUNA BAY SALMON + POTATO MOUSSE 38 summer vegetables chimichurri salmon skin 'chicharron'	
	SEA SCALLOPS + ENGLISH PEAS 42 stone fruit jam hedgehog mushroom leek soubise	
	PRIME FILET + MARKET VEGETABLES 52 bomba croquette demi glace pickled mustard seed	
	PRIME NEW YORK STRIP + MORELS 58 potato mousse thumbelina carrot dark cherry	
	'SURF + TURF' 95 wagyu block king crab lobster thermidor shellfish cream caviar	
	JIDORI CHICKEN BREAST + CONFIT THIGH 38 mornay summer vegetables roasted chicken jus	
	NEW ZEALAND RACK OF LAMB + POLENTA 48 peach creme fraiche yogurt brussels	
	IBERICO PORK LOIN + SERRANO HAM 44 plum pee wee potato abalone mushroom	
	RICOTTA GNOCCHI + BEET PUREE 36 pea vines truffle emulsion parmesan tuille	
	SIDES	 MOLASSES + OAT 6 chef ginger's fresh baked baton whipped herb butter
		POLENTA + WILD MUSHROOMS 12 california chevre chive
ASPARAGUS + PINE NUTS 10 parmigiana reggiano extra virgin olive oil		
POTATO MOUSSE + CHIVE 9 crispy garlic		
SNAP PEAS + PEA TENDRILS 11 pea puree herb butter		



LIBATIONS

THE PINK LADY belvedere vodka basil oil watermelon lemon compressed watermelon	17
SEVENTY FIVE + NASTURTIUM hendrick's gin nasturtium syrup sparkling wine girl + dug farms nasturtium	17
DAIQUIRI + MELON flor de cana extra seco rum local ananas melon lime juice candied lime wheel	17
JUNIPER + ELDERFLOWER aviation gin elderflower egg white lemon local berries girl + dug farms edible flowers	17
PALOMA + ROSEMARY don julio blanco tequila grapefruit + rosemary shrub soda fresh rosemary	17
MULE + LEMONGRASS ketel 1 vodka lemongrass ginger beer charred pineapple	17
SIDECAR + SAGE hennessy vsop cognac sage + peppercorn cointreau candied sage	17
ANISE + OAK barrel aged sazerac rye absinthe peychaud's bitters lemon peel	17
SMOKE + MAPLE woodford reserve bourbon cinnamon smoke maple black walnut bitters	18



SPARKLING & ROSE

POEMA cava penedes spain	12
BOUVET ROSE cremant de loire france	14
SCHRAMSBERG blanc de blancs north coast	19
VEUVE CLICQUOT champagne france	25
DOM PERIGNON champagne france	49
CHATEAU DE ROUET provence france	12
LIQUID FARM santa barbara county	16



WHITE

CA'MONTINI pinot grigio trentino	12
GRGICH HILLS sauvignon blanc napa valley	14
FOXEN chenin blanc santa maria valley	14
AU BON CLIMAT chardonnay santa barbara	15
JAFFURS viognier santa maria valley	16
CAKEBREAD CELLARS sauvignon blanc napa	19
PAHLMAYER chardonnay napa	22



RED

TERRAZAS malbec mendoza	12
SMOKETREE pinot noir sonoma	14
STOLPMAN syrah ballard canyon	14
B.R. COHN cabernet north coast	15
RIDGE zinfandel sonoma county	17
DuMOL pinot noir sonoma coast	25
FRANK FAMILY cabernet napa	25



SAN DIEGO CRAFT

GREEN FLASH sea to sea lager	9
ALESMITH .394 pale ale	9
CORONADO BREWING CO. mermaid red american ale	9
STONE india pale ale	9
BALLAST POINT sculpin india pale ale	10
MOTHER EARTH cali creamin' cream ale	9



IMPORTED & DOMESTIC

STELLA ARTOIS lager belgium	8
CORONA pale lager mexico	8
PACIFICO pilsner mexico	8
BUDWEISER lager missouri	8
BUD LIGHT lager missouri	8

WINE DINNER SERIES

6-9PM • \$125 PER PERSON

NEXT UP

OCTOBER 11, 2018 - GRGICH HILLS ESTATES
 NOVEMBER 8, 2018 - MOET & CHANDON
 FEBRUARY 9, 2019 - IRON HORSE VINEYARDS
 MARCH 14, 2019 - MINER FAMILY WINES
 APRIL 11, 2019 - DOMAINE CARNEROS
 MAY 9, 2019 - HALL WINES
 JUNE 13, 2019 - DUMOL
 JULY 11, 2019 - CAYMUS VINEYARDS
 AUGUST 8, 2019 - RIDGE VINEYARDS
 SEPTEMBER 12, 2019 - KEENAN WINERY
 OCTOBER 10, 2019 - PAHLMAYER
 NOVEMBER 14, 2018 - SCHRAMSBERG VINEYARDS

Named Best Hotel Restaurant by:



Special Thanks to Our Local Purveyors:



Designates La V Wellness options.

Split plate charge \$5. A service charge of 20% will be added for all parties of 6 or more guest. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.