

NAVIO

Tsar Nicoulai Caviar Tartalette

“Escabeche” P.E.I Mussel

Frog Hollow Peach Melba

MOUNT LASSEN TROUT

Golden Comanche Creek Tomato | Piparra | Semi-Sec Grape Tomato

Eisele Vineyard, Sauvignon Blanc, Calistoga, Napa Valley, 2023

CAVATELLI

Coke Farm Fava Beans | Santa Cruz Mountain Squash | Jamon Iberico

Daniel-Etienne Defaix, Vaillon, Chablis Premier Cru, France, 2013

SPOT PRAWN

Zucchini Blossom | Baby Summer Squash | Riesling

Bodegas Tamerán, Malvasia Volcánica, Gran Canaria, Spain, 2022

GROUPE

Wild Spinach | Monterrey Calamari Brutesca | Pickled Radish

Ronchi Di Cialla, Schioppettino Di Cialla, Friuli Colli Orientali, Italy, 2018

DRY-AGED RIBEYE

Nardelo Red Pepper | Shishito Pepper | “Café de Paris”

Dominio de Pingus, Flor de Pingus, Ribera del Duero, Spain, 2022

BEIGNET

Marcona Almond | Caramelia | Saison

PEACH

Vanilla | Raspberry | Almond

Domaine Des Baumard, Quarts de Chaume Grand Cru, Côteaux Du Layon, France, 2017

MIGNARDISES

Chef's Tasting Menu 195
Full Table Participation Required

+ Navio Wine Pairing 165
+ Santa Cruz Wine Pairing 110

Navio proudly partners with local farmers, ranchers and fishermen to craft our menus. All seafood is exclusively sourced from sustainable sources, and is supported by The Seafood Watch's Unparalleled Global Standard For Sustainable and Responsible Seafood Sourcing Practices.