

NAVIO

Tsar Nicoulai Caviar Tartelette E, F, G

Top Neck Clam SF

Onion Consommé D

DUNGENESS CRAB E, G, SF

Granny Smith Apple | Tomalley Emulsion | Sourdough Toast

OXTAIL RAVIOLI E, G

Consommé | Brisa Ranch Apple | Truffle

MONTEREY CALAMARI D, E, G, SF

Brutesca Sauce | Nasturtium | Hollandaise

POACHED CALIFORNIA HALIBUT E, F

Navy Beans | Black Radish | Jamón Ibérico

LIBERTY FARM DUCK D

Castelfranco Radicchio | Comice Pears | Parfait

BUÑUELO D, E, G

Fromage Blanc | Cinnamon

EMBER D, E, G

Cinnamon | Cocoa Nib | Drambuie

MIGNARDISES

Full Table Participation Required

Chef's Tasting Menu 195
+ Wine Pairing 165

Contains: (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (N) Nuts, (P) Peanuts, (SF) Shellfish, (TN) Tree Nut, (S) Soy, (SS) Sesame
Consuming Raw Or Undercooked Meats, Poultry, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.
A 20% Gratuity Will Be Added To The Check For Parties Of Six Or More. Prices Exclude 9.875 % Sales Tax.