

NAVIO

Tsar Nicoulai Caviar Tartelette E, F, G

Mussel Escabeche SF

Cherry Consommé D

WHITE JUMBO ASPARAGUS E, N

Roasted Almonds | Cured Egg Yolk | 25 Year Old Sherry Vinegar

SAFFRON PASTA “ALLA CHITARRA” D, E, G

Hand Made Pasta | Fava Beans | Yeast Beurre Monté | Chive Blossom

TOP NECK CLAMS D, F, SF

Sonoma Chardonnay | California Caviar | Ramps

MOUNT LASSEN TROUT D, F

Teardrop Peas | Sofrito “Catalana” | Spearmint

LIBERTY FARM DUCK D

Brisa Ranch Strawberries | Duck Jus | Duck Leg Parfait

BUÑUELO D, E, G

Nicasio Valley Fromage Blanc | Strawberry

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, (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.*