

NAVIO

Tsar Nicoulai Caviar Tartalette

“Escabeche” P.E.I Mussel

Porcini

SPOT PRAWN

Seasonal Radishes | Citrus | Black Lime

Clos Venturi, Les Clos, Blanc, Corsica, France, 2023

OXTAIL RAVIOLI

Consommé | Brisa Ranch Apple | Truffle

Royal Tokaji, Úrágya, Furmint (Dry), Tokaj, Hungary, 2022

MONTEREY CALAMARI

Brutesca Sauce | Nasturtium | Hollandaise

Domaine Overnoy-Crinquand, Trousseau “La Bidode”, Arbois Pupillion, Jura, France, 2020

GROUPER

Wild Spinach | Vinaigrette Seasoning | Pickled Radish

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

WAGYU RIBEYE

Turnips | Wild Mushrooms | Palo Cortado Sauce

Château Latour, Les Forts de Latour, Pauillac, France, 2012

BUÑUELO

Pumpkin Spice | Cream Cheese Espuma

CHOCOLATE

Pumpkinseed Praline | Cocoa Nib Crumble | Cajeta

Rare Wine Co. Thomas Jefferson Special Reserve, Madeira, Portugal, MV

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.