

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

CAVATELLI

Coke Farm Fava Beans | Chantrelles | Jamon Iberico

SPOT PRAWN

Zucchini Blossom | Baby Summer Squash | Riesling

GROUPE

Wild Spinach | Monterrey Calamari Brutesca | Pickled Radish

WAGYU RIBEYE

Nardelo Red Pepper | Shishito Pepper | Fermented Butter Sauce

BEIGNET

Marcona Almond | Caramelia | Saison

PEACH

Vanilla | Raspberry | Almond

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.