

EL BIZCOCHO

First Course

Pithivier of Escargot 16

Elephant Garlic Confit, Parsley, Black Garlic
Source: California Snail Farm, Santa Cruz

Pan Seared Diver Scallop 18

Asparagus Consommé, Toasted White Sesame, Maitake Mushrooms
Source: Scarborough Farms

Santa Barbara Spot Prawns 18

Avocado and Uni Mosaic, Crispy Tapioca, Meyer Lemon
Source: Santa Barbara Coast

Sweet Onion Bisque 15

Slow Duck Egg, Manchego, Shaved Chives
Source: Ramona Duck Farms

Heirloom Tomatoes 15

Burrata Mozzarella, Corn Pudding, Black Olive Vinaigrette, Basil
Source: Gioia Cheese Co.

Seared Tamales Bay Abalone 20

Romesco Sauce, Chorizo, Razor Clams, Octopus, Hama Oysters, Charred Ramps

Main Course

Slow Roasted Prime New York Strip 42

Truffled Pommes Purée, Porcini Confit, Heirloom Carrots, Haricot Vert, Natural Jus
Source: Fresh Origins

Slow Cooked Lamb Loin 38

Baby Artichoke Barigoule and Mousseline, Wild Arugula, Cherry Tomato
Source: Elysian Fields

Butter Poached Lobster 46

Meyer Lemon Risotto, Fennel, Caramelized Grapefruit, Miner's Lettuce, Lobster Emulsion
Source: Richmond, Maine

Roasted Dover Sole 40

Morel Cream, English Peas, Pearl Onions, Butter Lettuce, Fumet Emulsion
Source: Dover, England

Pan Roasted Wild King Salmon 34

Bottle Poached Puy Lentils, Apple-Onion Soubise, Porcini Confit, Favas
Source: Pacific North West

Guéridon:

Table side carving

Chateaubriand for Two 42 per person

Brown Butter Pommes Purée, Spring Vegetable Mélange

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Tasting Menu

Santa Barbara Spot Prawns

Avocado and Uni Mosaic, Crispy Tapioca, Meyer Lemon



Sweet Onion Bisque

Slow Duck Egg, Manchego, Shaved Chives



Pan Seared Diver Scallop

Asparagus Consommé, Toasted White Sesame, Maitake Mushrooms



Fonduta Pyramid Raviolis

Hazelnut Pesto, Parmigiano-Reggiano, Shaved Summer Truffles



Butter Poached Lobster

Razor Clams, Abalone Mushrooms Confit, Fiddle Head Ferns, Compressed Fennel



Slow Cooked Lamb Loin

Baby Artichoke Barigoule and Mousseline, Wild Arugula, Cherry Tomato



Caramelized Pineapple

Coconut Sorbet, Caramel Espuma, Rum Jelly

Seven Course Menu \$105

Matched Wines \$50

Judd Canepari
Executive Chef