

DINNER

SERVED DAILY FROM 5:30PM - 10:00PM

TO BEGIN

MEZZE BOARD | V 35

Pepperoncini Hummus, Whipped Feta, Baba Ghanoush, Falafel, Naan Bread

ARTISAN CHARCUTERIE BOARD | 35

Specialty Cured Meats, House-Made Country Style Pâté, Craft Cheese, Olives, Fruit, Mustard, Honeycomb, Artisan Bread

GRILLED OCTOPUS | GF 26

Fingerlings, Roasted Shishito Peppers, Cilantro Lime Yogurt, Mustard Frill, Aleppo Pepper

BRESAOLA | 25

Arugula, Feta Cheese, Castelvetrano Olives, Pepperoncini, EVOO, Crostini

DIVER SCALLOPS | 27

Creamed Corn, Black Truffle Gnocchi, Pancetta, Chive Butter, Micro Salad

GRILLED AVOCADO | V 23

Pickled Chayote, Nopales, Whipped Avocado, Chili Pepitas, Radish, Cilantro

LOBSTER FLATBREAD | 28

Truffled Alfredo, Braised Leaks, Mozzarella

TUNA CEVICHE | 25

Compressed Watermelon, Yuzu Tiger Milk, Edamame, Quinoa Furikake

FROM THE FIELD

CARDINI CAESAR SALAD | 15

Country Sourdough Croutons, Heirloom Tomatoes, Parmigiano Reggiano

SUMMER BEETS | V GF 19

Raspberries, Carlsbad Strawberries, Pistachio, Burrata, Lemon Oil, Micro Arugula, Black Pepper

HEIRLOOM TOMATO | V GF 19

Whipped Ricotta, Cucumbers, Lemon, Pickled Onion, Watermelon, Basil

CARA CARA CITRUS SALAD | V GF 18

Pistachio Dukkah, Fresno Chiles, Pickled Red Onions, Wild Ramp Chimichurri

FROM THE SEA

BLACK COD | 45

Miso Butter, Brown Butter Cauliflower, Mushrooms, Edamame, Frill

LOCAL HALIBUT | 42

Chayote Gazpacho, Jalapeño Cabbage Slaw, Roasted Corn Salsa, Togarashi Spice

SQUID INK CAVATELLI | 41

Crab Scallop, Shrimp, PEI Mussels, Roasted Fennel, Garlic, Saffron Tomato Broth

LINE CAUGHT CATCH OF THE DAY | MP

Sustainably Sourced, Locally Caught Specialty Prepared Daily Using Farm Fresh Ingredients

FROM THE RANCH

SRF NEW YORK STEAK | 65

Potato Pavé, Boursin Cheese, Roasted Beets, Mushroom, Cauliflower, Bone Marrow

FROM THE FARM

PORK OSSO BUCCO | 45

Polenta, Broccolini, Orange Olive Caponata

CHICKEN PETALUMA | 44

Aleppo Pepper, Tabbouleh Salad, Pickled Onions, Grilled Lemon

SIDES

HOME STYLE MASHED POTATOES | V GF 15

Roasted Garlic, Crème Fraiche

BRUSSELS SPROUTS | 15

Calamansi Glaze, Crispy Pork Belly

HUMBOLDT FOG POLENTA | V GF 17

Cypress Grove Humboldt Fog Goat Cheese, Polenta

PERSIAN CARROTS | V 16

Pistachio Dukkah, Moro Blood Orange Labneh

ROASTED BEETS | VV 16

Quinoa, Arugula, Black Truffle Vinaigrette

20 | TWENTY

20|TWENTY SOURCES FROM LOCAL FARMERS & PRODUCERS

SCINTILLA FARMS - FRESH ORIGINS - POLITO FAMILY FARMS - BOYLIK FAMILY FARMS - SALANOVA FARMS - JR ORGANICS - MILLIKEN FAMILY FARMS - WINDROSE FARMS - MENDOZA FAMILY FARMS - CARLSBAD STRAWBERRY FIELDS - SCHANER FARMS - SNAKE RIVER FARMS - JIDORI CHICKEN - DEEP SEA COMMERCIAL - KANALOA SEAFOOD - JACKIE'S JAMS

(V) Vegetarian (VV) Vegan (GF) Gluten Free

A Suggested Gratuity of 18% Will be Added to Parties of Eight (8) or More.

* Consuming Raw or Undercooked Meats, Poultry, Seafood, or Eggs May Increase Your Risk of Foodborne Illness.