

# spring



**Three Course Menu**, daily market selection 26

- . seasonal soup or farmer's market salad
  - . artisanal pasta, fish of the day or pasture raised steak (\$10 supplement for steak)
  - . pastry chef's creation
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**bread** ✓ baguette, extra virgin olive oil 4

**marinated olives** ✓ picholine, castelvetrano, gaeta, kalamata, thasos 5

**half dozen oysters**, daily market selection, lemon, mignonette 19

**mixed green salad** ✓ "the garden of" farms, preserved lemon vinaigrette 10

**seasonal market crudo**, pickled grapes, lemon purée, puffed quinoa, nasturtium 18

**shrimp and scallop ceviche**, pear, farmer's market citrus, cilantro 18

**beef tartare**, grass fed strauss family farms beef, garlic, olives, tomato, celery, fennel 18

**four cheeses** – tomme de chèvre, crémeux des cîteaux, gruyère 1655, persillé de rambouillet  
baguette, seasonal condiments 20

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**seasonal soup** ✓ 10

**wild burgundy snails**, tomato, bloomsdale spinach, fennel, garlic, persillade 16

**spring risotto** ✓ aged carnaroli rice, snow peas, english pea, asparagus, meyer lemon, parmesan 16

**tagliatelle provençales** ✓ fennel confit, tomato, preserved lemon, basil 17

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**niçoise salad**, lettuce, celery, fennel, albacore tuna, olive, egg, tomato, anchovy, haricot verts 19

**cobb salad**, romaine, cucumber, blue cheese, bacon, turkey, tomato, egg, buttermilk dressing 19

**little gem salad**, radish, fine herbs, parmesan, crostini, buttermilk dressing 12

add shrimp or chicken 6

**flat iron steak salad**, arugula, fennel, tomato, olives, pickled red onion, balsamic vinaigrette 25

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**branzino**, bell pepper, onion, piquillo, tomato, parsley, espelette 21

**mary's chicken breast**, english pea, carrots, tokyo turnip, pea tendrils 20

**flat iron steak**, strauss' farm grass fed beef, pee wee potato, brussel sprouts, carrots 29

**add Ojai Energetics Super CBD** 5