

# A M A Y A

MARCH 26 - APRIL 2, 2023

DINNER \$60 PER PERSON



## STARTER

### caesar

leopard gem, crouton, parmesan

### mustard frill "waldorf"

frissée, celery, shropshire blue, grapes,  
walnut, apple vinaigrette

## MAIN

### striped bass

brassicas, tidal vegetables, leek fumet

### pork chop

apple | mustard seed

### beetroot risotto

granny smith | watercress | parmesan

## DESSERT

### spiced chocolate pot de crème

mezcal caramel, crunchy mousse

### yogurt cake

strawberry rhubarb, green apple

A 20% SERVICE GRATUITY WILL BE ADDED TO ALL PARTIES.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
WARNING: CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE IN MANY FRIED OR  
BAKED FOODS AND MERCURY IN FISH, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS OR OTHER  
REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO [WWW.P65WARNINGS.CA.GOV/RESTAURANT](http://WWW.P65WARNINGS.CA.GOV/RESTAURANT).