

APRIL 15th 2024

Santa Barbara Sea Urchin

Regiis Ova caviar, mille crêpe

FOR THE TABLE

Bell's Seeded Sourdough

Stepladder Creamery cultured butter

Finley Farms Lettuces

shallot & medjool date vinaigrette

CHOICE OF

Egg en Croûte

crispy artichoke, parmesan

OF

Veal Roulade

tarragon, mushroom conserva

OR

Tartare de Saumon

cripsy rice, tangerines, dill & citrus buttermilk vinaigrette

CHOICE OF

Wild Turbot

fava greens, asparagus, black truffle, sauce tomate

OR

Spring Brodo

farfalle, English peas, lima beans, ramps, beurre noisette

OR

Steak au Poivre

5 oz coulotte, Steve's peppercorn sauce & frites

CHOICE OF

Chocolate Budino

whipped crème fraîche, chocolate sablé

OR

Las Cumbres Ranch Honey Ice Cream

buttermilk crumble

OR

Mt. Tam

pistachio shortbread & orange marmalade

Mignardise

DINNER

110

YOU WILL SEE A 20% SERVICE CHARGE AS A LINE ITEM ON YOUR BILL. THE ENTIRETY OF THIS CHARGE IS RETAINED BY BELL'S, OF WHICH 100% IS DISTRIBUTED TO ALL NON-MANAGEMENT EMPLOYEES IN THE FORM OF WAGES AND BENEFITS. WE BELIEVE THIS MODEL CREATES BETTER EQUITY, STABILITY AND CONSTANCY FOR ALL EMPLOYEES ACROSS THE KITCHEN AND DINING ROOM. ANY GRATUITY PAID ON THE DAY OF YOUR MEAL IS AT THE DISCRETION OF EACH GUEST AND IS NOT REQUIRED BUT IS GREATLY APPRECIATED.

THANK YOU FOR YOUR SUPPORT, DAISY & GREG.