

EVENING

- Oysters on the Half Shell** *Buddha's Hand Mignonette, Olive Oil* 3 ea.
- MHB&B Bread** *Olive Leaf Hills Olive Oil or Cultured Butter* 4
- Charcuterie and Cheese** *A Selection of Salumi, Terrines, Pâtés, Rillettes* 30/45
- Cured Fish Board** *A Selection of Cured and Smoked Fish From Our Larder* 30/45
- Chilled Melon Soup** *Green Plums, Cucumber, Rhubarb, Opal Basil* 10
- French Breakfast Radishes and Butter** *Grapefruit Kosho, Almond Soil* 10
- SHED Salad** *Shaved Vegetables, Red Wine Vinaigrette, Sea Buckthorn, Millet, Herbs* 12
- Spanish White Anchovies on Toast** *Meyer Lemon Aioli, Radish, Pickled Onion, Celery* 15
- Salt Cod Brandade** *Potato Chips, Pickled Egg, Caper Tarragon Powder, Ravigote Dressing* 16
- Dry Creek Stonefruit Salad** *Tinker Bell Peppers, Pennyroyal Goat Cheese, Za'atar Oil* 16
- McFarland Springs Trout Tartare** *Crushed Beets, Avocado, Preserved Lemon, Seeded Lavash* 16
- Chicken Liver Pâté on Toast** *Wild Mushrooms, Roasted Onions, Pickled Mustard Seeds* 17
- Farro Verde and Pole Beans** *Vadowan, Roasted Eggplant, Yogurt, Bergamot Mint, Bread Crumbs* 17
- Channel Islands Yellowtail** *Plum Aguachile, Ginger, Spanish Black Radishes, Puffed Rice* 17
- Smoked Black Cod and Armenian Cucumbers** *Seaweed, Tofu, Kimchi Vinaigrette, Togarashi* 18
- Squash and Porchetta Pizza** *Nettles, Mozzarella, Crème Fraîche, Parmigiano Reggiano* 20
- Liberty Farms Duck Leg** *Roasted Turnips, Little Gems, Pickled Shiitake, Miso XO Vinaigrette* 28
- Modern Farms Braised Rabbit** *Sea Island Red Peas, Mole Verde, Pepitas, Baby Carrots, Cilantro* 32
- Wild Pacific Halibut** *Cove Mussels, Braising Greens, Green Garlic, Benne Seed Oil, Brassica Broth* 32

Let Us Cook!

Four Courses 68 Beverage Pairings 32

06 2017

SHED