

jardinière

— T D J —

caviar with traditional garnish:
calvisius osetra ·149·

jardinière charcuterie: rillettes,
rabbit pâté, duck liver mousse,
lonza and finocchiona ·18·

daily selection of oysters ·3.50 each·

local anchovies ·8·

monterey albacore tuna crudo ·14·

GAZPACHO | ALMONDS, TOASTED BREAD ·14·

EARLY GIRL TOMATOES | LITTLE GEMS, CASTELVRANO OLIVES, FRIED BREAD ·15·

PETIT SALAD | FLOWERING GREENS AND HERBS ·13·

CALAMARI | CHORIZO, PEPPERS, SHELLING BEANS ·16·

QUAIL | FLAGEOLETS, WAX BEANS, PANCETTA ·16·

SPAGHETTI | FORT BRAGG SEA URCHIN, SWEET CAYENNE PEPPERS ·18 / 24·

CARNAROLI RISOTTO | MAINE LOBSTER, ZUCCHINI, BASIL ·22 / 29·

PAPPARDELLE | BOAR SUGO, CHANTERELLES, BROCCOLI RABE ·17 / 23·

Chef/Co-Owner Traci Des Jardins | Executive Chef Morgan Mueller | Wine Director Eugenio Jardim

Sourced from Andante', Blossom Bluff, Dirty Girl, Hoffman, Liberty, Magruder, Mariquita, Monterey, Star Route, Urban Bee, Watson, Wolfe.

ALASKAN COHO SALMON | EARLY GIRL TOMATO VINAIGRETTE · 23 ·

CHICKEN | BREAST, THIGH, HERB SALAD · 22 ·

SPRING LAMB | LOIN, SHOULDER, BELLY, SALSA VERDE · 26 ·

DUCK | BREAST, CONFIT, MISSION FIG, MARCONA ALMONDS · 24 ·

NEW YORK STEAK | MARROW, SAUCE BORDELAISE · 28 ·

cucumbers, radishes, olive oil, lemon,
fleur de sel · 9 ·

chanterelles, corn · 13 ·

potato mousseline · 10 ·

duck fat fried potatoes · 11 ·

bloomsdale spinach, butter,
shallots · 10 ·

pommes frites · 8 ·

lobster mushroom, parsley,
duck cracklings · 11 ·

slow cooked romano beans · 11 ·

TASTING MENU | 10. WINE PAIRINGS 60.

Available after 7:00 PM

PADRON PEPPERS | AVOCADO | CHANTERELLES | CORN | TOMATOES

ALBACORE | SALMON | QUAIL | NEW YORK

ANDANTÉ | ROOFTOP HONEY | WALNUT CROUTONS | LAVENDER

CHOCOLATE | HAZELNUT
