Madera

Starters

Chilled Summer Squash Soup
Summer Squash. Sourdough. Mint. Fennel 16

Stonefruit Salad
Koji Yogurt. Sunflower Seeds. Basil 17

American Wagyu Beef Tartare
Garlic Scapes. Horseradish. Egg Yolk. Succulents 25

Baby Field Greens
Pickled Onion. Candied Pecans. Pears 14

Grilled Octopus
Hearts of Palm. Leeks. Chile Emulsion 26

Ahi Tuna Tartare
Avocado. Serrano. Puffed Wild Rice 23

Osetra Caviar
Caramelized Onion Soubise. Kennebec Potato 120

Mains

Thumbelina Carrot BBQ
Happy Quail Cucumber. Crispy Potato 26

Hand-rolled Pici
Sonoma Rabbit. Chanterelles. Basil 36

Pan Seared Dayboat Scallops
Caviar. Kohlrabi. Lovage. Buttermilk 37

Wild Alaskan Halibut
Morels. Artichokes. Torpedo Onions 39

Liberty Farms Duck Breast
Cranberry Beans. Brentwood Corn. Summer Squash. Sherry 38

Mushroom Risotto
King Trumpet. Truffle Pecorino. Black Pepper 36

Grilled Schmitz Ranch New York / A5 Wagyu
Green Garlic. Fingerling Potatoes. Summer Pole Beans 47 /135

Executive Chef Reylon Agustin | Chef de Cuisine Hoon Kang | Chef de Cuisine Bryan Simpson

***A service charge of 20% will be added to all parties of six or larger **A corkage fee of $65 per 750ml wine bottle applies for a maximum of six bottles total.*

***Enjoy unlimited still or sparkling Vivreau. One-dollar per guest.*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY RAISE YOUR RISK OF FOOD BORNE ILLNESS