

Dinner

Starters

Tricolor Gnocchi 13 🌿

Red neets, potato and spinach dumpling/La Quercia Prosciutto
Point Reyes Blue Cheese, fry basil

Grilled Octopus 19

Seasonal vegetables/California dry figs/Monterey Sea salt

Lamb Meatballs 14

Red onions/tomato sauce/fresh goat cheese

Local Monterey Abalone 18

Farmed abalone/vermouth/black garlic potato puree/Brussel sprouts

Pork Sliders over Brioche Buns 16

Pulled braised pork belly/pickled vegetables/cranberry & orange chutney

La Quercia Iowa Prosciutto & Burrata 18

Thinly slices American Prosciutto/creamy Burrata cheese/organic Basil olive oil

Oysters

½ Dozen Oysters in the Half Shell 18

Daily Preparation/Moss Landing farmed red seaweed (limited availability)

Salads

Basil House Salad 9 🌿

Heirloom lettuce/carrots/tomato/pickled onions/radishes/basil-balsamic vinaigrette

Pear & Grapes Salad 14 🌿

Wild arugula/Schoch Farm East of Edom cheese
shaved fennel/Ambrosia vinaigrette/toasted pecans/pomegranate

Roasted Beet Salad 14 🌿

Belgian endive/wild arugula/goat cheese/walnuts/raspberry vinaigrette

Main Courses

Chef's Seafood Special MP

Selection of local catch changes daily

Black Squid Ink Linguine 24

Monterey Bay squid/Mendocino sea urchin sauce

Butternut Squash Ravioli 23

Organic brow butter/fried sage/toasted pumpkin seeds/fresh purple basil

Porcini Mushroom Ravioli 26

La Quercia Prosciutto/toasted almond/Parmesan cream sauce

Vegan Roasted Vegetable Plate 25 🌿

Roasted vegetables/beet ravioli/wild mushrooms/carrots puree

Grilled Colorado Lamb Chop 43

Basil white beans puree/Cipolline onions/wild mushrooms/fingerling potatoes

Braised Rabbit Ragout 32

Farmer's Market vegetables/golden raisins/potatoes/herbs

Goat Inspirations MP

Locally sourced goat/Chef's various preparations

5 Hour Braised BBQ Short Ribs 29

Russet mashed potatoes/red wine braised vegetables/Monterey sea salt

Fogline Farm Pasture Raised ½ Chicken 32

(cooking time 30 minutes)

Carrot puree/broccolini/tarragon-Meyer lemon sauce

Sides

Cauliflower/golden raisins/pine nuts 7 🌿

Mashed Potatoes/cream/rosemary 7 🌿

Umbrian Lentils/fresh herbs 7 🌿

Broccolini & Brussel Sprouts/basil oil 7 🌿

Eating Raw and Undercooked Fish/Shellfish/Eggs or Meat increases the Risk of Foodborne Illness
Please alert your server to any food allergies/food intolerances

Water is served only upon request (Monterey County Regulation)

18% Service Charge will be added for party of 6 and more

General Manager/owner Denis Boaro - owner Soerke Peters