



FEATURED ITEM 1

Milk Bread	\$16.00
Beefsteak tomato, rosemary oil, sea salt	

CRUDO 5

Fall Pears	\$22.00
Gorgonzola dulce, moroccan cured olives, arugula	
Bass Sashimi*	\$18.00
Pomegranate soaked cherries, amazu, pickled Thai chili	
Hamachi*	\$23.00
Pineapple guava, cucumber, tarragon	
Yellowfin Tuna Tartare*	\$26.00
Quail egg, olives, anchovy-mustard, little gem sidecar	
Wagyu Beef Tartar*	\$45.00
Tamarind peppercorn sauce, sweet potato, broccolini	

APPETIZERS 8

Raw Cauliflower Cacio e Pepe	\$18.00
Ancient grains, gooseberries, haricots verts	
Cleaver Octopus	\$24.00
Torn herbs, preserved lemon, hearts of palm	
Charred Oyster Mushroom	\$23.00
Grilled nopales, hass avocado, cashew aillade	
Tandoor Carrots	\$20.00
Eggplant croutons, hummus, pine nut paprika vinaigrette	
Mushroom Terrine	\$23.00
Portobello, textures of brussels sprouts & jalapeño	
Arugula Farro Risotto	\$22.00
Parmesan, Calabrian chili	

Alaskan King Crab	\$36.00
Tagliatelle, pickled chili, herb breadcrumbs	
Cedar Grilled Asparagus	AVAILABLE OPTIONS
Truffle aioli, cured egg yolk	\$22.00
	Add Fresh Winter Truffles: \$26.00

ENTRÉE 6

Sweet Potato Curry	\$28.00
Mango, jicama, pearl onion, puffed rice	
Aleppo Crusted Shrimp	\$32.00
Creamy polenta, chayote, scampi sauce, tokyo turnips	
Smothered Cauliflower	\$26.00
Marcona almonds, castelvetrano olives, granny smith apple, picked herbs	
Striped Black Bass	\$38.00
Saffron tamarind broth, tomato, bloomsdale spinach	
Dukkah Crusted Ahi*	\$42.00
Charred cabbage & cucumber, lemon yogurt dried piquillo	
Prime Filet Mignon*	\$66.00
Creamy poached potato, sorrel crumble wilted herbs	

MORE VEGETABLES 4

Riviera Vegetables	\$14.00
Carrot top pistou	
Super Green Spinach	\$15.00
Crispy allium, aged cheddar	
Crispy Fingerling Potatoes	\$11.00
Salt vinegar, spice dill	
Tempura Onion Rings	\$12.00
Buttermilk soaked, umami powder	

CHARCOAL GRILL & PLANCHA 3

Pan Seared Branzino	\$50.00
Caper vinaigrette, shaved fennel watercress	
Harrison Ranch Chicken	\$38.00
Wood smoked persimmon, heirloom carrots & beets, citrus glaze	
Lamb Cooked Under Pine*	\$72.00
14 days aged Colorado lamb, roasted red beets, blueberry mostarda	

DRY AGED BEEF 3

Prime Skirt Steak*	\$48.00
Cabernet salt, garlic confit	
Wagyu Strip Loin*	\$96.00
Grilled shishitos	
Tomahawk Steak for Two*	\$180.00
Melted cipolini onions	

PASTRY PRE-ORDER 1

Gooseberry Phyllo Pizza	\$44.00
Vanilla, crème pâtissier, 25 yr balsamic	

BAKERY & SWEETS 7

Today's Muffins	\$10.00
Flaky Croissant	\$10.00
Pain au Chocolat	\$11.00
Chef Mitzi's English Muffin	\$10.00
Butter, housemade jam	
Larder Bakery Bagels	AVAILABLE OPTIONS
Plain, everything, or jalapeño-cheddar	\$8.00
	Gravlax, Tomatoes, Onion, Capers: \$21.00
Babka French Toast	\$21.00
Guava jam, sweet cream cheese, maple syrup	
Ham & Cheese Croissant	\$15.00
Black forest, gruyère, mustard mornay	

LIGHT START 5

Market Fruit Mosaic	\$17.00
Santa Monica sourced, California olive oil	
Dragonfruit Bowl	\$16.00
Coconut yogurt, hemp seed, cocoa nib, local berries	
Four Grain Porridge	\$15.00
Strawberry pistachio compote, walnuts	
Avocado Toast	AVAILABLE OPTIONS
Pepitas, chia seed, flax seed, jalapeño, torn herbs	\$19.00
	Add Poached Eggs: \$8.00

Strauss Greek Yogurt & Granola	\$18.00
Housemade granola, berries	

CHINO HILLS FARM ORGANIC EGGS 6

White Omelette	\$28.00
Spinach, fresh cut lettuces, onions, crispy potatoes	
Forest Mushroom Omelette	\$28.00
Feta cheese, crispy potatoes	
Weho Breakfast	\$28.00
Eggs your way, crispy potatoes, choice of bacon or sausage, toast	
Salmon Benedict*	\$36.00
Homemade muffin, poached eggs, gravlax, trout roe hollandaise	
Skinny Frittata	\$24.00
Fingerling potatoes, cherry tomatoes, pearl onions, midnight moon cheese	
Steak and Eggs*	\$42.00
Prime skirt steak, eggs your way, crispy potatoes	

SIDES 8

Half Avocado	\$8.00
Mixed Berries	\$12.00
Heirloom Tomatoes	\$8.00
Eggs Your Way	\$10.00
Crispy Pee Wee Potatoes	\$8.00
House seasoning	
Niman Ranch Bacon	\$9.00
Sausage	\$9.00
Pork, chicken, or veggie	
Gravlax	\$9.00

JUICES 3

Green Beauty	\$16.00
Kale, cucumber, parsley, lime, jalapeño, green apple	
Orange Juice	\$12.00
Fresh squeezed	

Life Flow	\$14.00
Heirloom carrot, ginger, beet, orange	

BREADS & SALADS 4

Avocado Toast	\$24.00
Runny egg, pepitas, chia seed, flax seed, jalapeño, torn herbs	
Weho Cobb	\$24.00
Crispy bacon, soft boiled egg, mushrooms, puffed grains, chipotle vinaigrette	
Green Goddess	\$22.00
Mixed greens, avocado, walnuts, herb dressing	
Caesar	\$22.00
Tuscan kale, delicata squash, crispy parmigiano	

FROM THE PLANCHA 3

Cauliflower Steak	\$24.00
Marcona almonds, green olives, granny smith apple, picked herbs	
Pan Seared Branzino	\$36.00
Caper vinaigrette, shaved fennel, watercress	
Prime Skirt Steak*	\$40.00
Cabernet salt, garlic confit	

SWEETS 3

Panna Cotta	\$14.00
Lemon verbena, yuzu, black sesame, strawberry gel	
Olive Oil Yogurt Cake	\$14.00
Hibiscus seasoned watermelon, honey	
Chocolate Tart	\$16.00
Pecan crust, salted caramel, cocoa nib ice cream	

DESSERTS 7

Gooseberry Phyllo Pizza	\$44.00
Vanilla, crème pâtissier, 25 yr balsamic	
Mango	\$18.00
Toasted basmati mousse, rice streusel, mango granita, queso ice cream	
Pear & Leaves	\$16.00
Butternut squash sponge, tatin pear, strauss yogurt caramel	

Corn & Flakes	\$18.00
Mille feuille flakes, burnt vanilla milk, roasted corn ice cream	
Vegan Carrot Cake	\$16.00
Almond crémeux, green apple, cinnamon & ginger	
Banana Coffee	\$16.00
Burnt vanilla milk, espresso, milk chocolate, banana ice cream	
Hazelnut Bar	\$18.00
Milk chocolate mousse, feuilletine, black truffle gastrique	

DESSERT WINE 6

Late Bottled Vintage Port, Taylor Fladgate, Douro Valley 2012	\$18.00
Mavrodaphne of Patras, Parparoussis Estate, Peloponnese 2003	\$19.00
Cyprès de Climens, Chateau Climens, Sauternes 2012	\$23.00
Colheita, Broadbent Selections, Madeira 1999	\$19.00
Verdelho, d'Oliveiras, Madeira 1994	\$28.00
Terrantez, d'Oliveiras, Madeira 1988	\$40.00

FOR THE TABLE 7

Donut Holes
Ricotta and lime crème pâtissière
Milk Bread
Beefsteak tomatoes, sea salt, California olive oil
Farmer's Market Fruit & Vegetables
Rancho gordo nubia bean dip, endive, fines herbes
Carrot "Gravlax" Tartine
Flatbread, everything spice, dill cream cheese, capers
Pacific Seafood*
Poached baja shrimp, kusshi oysters, king crab legs, cocktail sauce, lemon, lime
Crispy Short Rib Croquette
12 hour braise, pickled carrots, American prosciutto
Caviar Deviled Egg*
Santa barbara uni mousse, osetra caviar; +\$20 supplemental

CHOICE OF ENTRÉE 11

The Waffle Board

Farmers market fruit & berries, champagne chantilly, salted caramel chocolate ganache, raspberry-yuzu, coulis, confetti

Forest Mushroom Omelet

Feta cheese, crispy potatoes; sub egg whites

Brie & Truffle Omelet

Bloomsdale spinach, sweet onions, crispy potatoes; sub egg whites

Salmon Benedict*

Homemade muffin, poached eggs, gravlax, trout roe hollandaise

Pan Seared Branzino

Caper vinaigrette, shaved fennel, watercress

Waffle Fried Chicken

Petaluma breast, garden of lettuce, Cajun spiced syrup

Weho Goddess*

Dukkah crusted ahi, organic lettuce, fall pears, California avocado

Cauliflower Steak

Marcona almonds, green olives, granny smith apple, pickled herbs

Ardor Burger*

Potato bun, aged cheddar, house spread, hand cut fries

Pomodoro

Tagliatelle, tomato sauce, parmigiano, basil

Steak Frites*

Prime skirt steak, hand cut fries, black truffles, aioli. +\$20 supplemental

SWEETS DISPLAY 1

Sweets Display

A seasonal selection of indulgent confections, presented at our dessert station