

Spring 2026 Menu



In season:

green garlic, spring onion, leafy greens, early lettuce, asparagus, peas, radishes, strawberries, tail end of citrus, artichokes, cilantro, parsley, nasturtium, chamomile, fennel, carrots, rhubarb, new potatoes, nettles, broccoli, bok choy, turnips, watercress, mustard greens

Starters

Grapefruit, cara cara, + avocado crudo {v, gf, nut-free, nsfo, ofo, afo}

[Vibrant segments of perfect citrus over creamy avocado topped with serrano and fennel fronds dressed with an orange-kombu mirin and rice vinegar reduction and dotted with green garlic-matcha oil]

English pea and leek arancini {veg, vo, gfo, nsfo}

[creamy leek and english pea risotto balls coated in sourdough bread crumbs and baked until crispy. Served with leek top oil, fresh herbs, and flake salt – gluten-free rice coating available]

Trumpet mushroom + nasturtium leaf 'taco' {v, gf, nsf, afo}

[an homage to my foraging mentors– peppery nasturtium leaf serves as the base for perfectly seared trumpet mushroom rings with pickled spring onion and nasturtium flower aioli]

Spring veggie crudette {veg, vo, gf, nut-free, ofo, nsfo, afo}

[seasonal raw and blanched veggies like carrot, snap peas, french breakfast radishes, sweet broccoli, and asparagus with herbed spring garlic aioli, heirloom bean dip, beet hummus, and/or parsley pesto + pickled root veggies]

Salads

Spring greens {veg, vo, gf, nsf, afo, ofo}

[a big plate of the season- crisp baby lettuce and little gem lettuce with shaved fennel, sliced snap peas, english peas, capers, fresh parsley and mint, toasted pine nuts and sliced kumquat tossed in a green garlic and meyer lemon dressing + topped with local pasture-raised jammy eggs (oil-free available with *green goodness* dressing- spinach, cucumber, apple, parsley, mint, jalapeño, lemon, tahini- a true spa salad!)]

Classic Big Sur Kale Salad {v, gf, nsf, contains soy}

[too good to not eat every season of the year! Local dino kale torn and massaged with California olive oil and pink salt, spring onions, + pepitas with a meyer lemon and soy dressing- a coastal living staple]

Bread

Confit leek focaccia with spring herb pesto and almond 'ricotta' {v}

[Sourdough whole wheat dough folded with sweet confit spring leeks and topped with flakey salt served with vibrant, springy green, nutty pesto and creamy vegan almond-based ricotta]

Sweet potato biscuits with local honey 'butter' {v, gfo, nsf}

[A gathering classic! Super flakey, buttery orange biscuits with sweet, floral honey butter decorated with edible flower petals]

Mains

Roasted 'hen of the woods' {v, gf, nsf, nut-free optional}

[Maitake mushroom crown roasted over a bed of spring onion, carrots, and new potatoes rubbed with fresh garden herbs, bay laurel, and meyer lemon]

Spring shepherd's pie {v, gf, nsf, nut-free optional}

[Roasted maitake, shiitake, and oyster mushrooms stewed with english peas, spring onion, carrots, leeks, and asparagus topped with new potato mash, broiled til golden]

Golden coconut stew with coconut rice + dubu {v, gf, nsf}

[Coconut rice perfumed with orange peel and sesame-sumac roasted dubu (Korean tofu locally produced in Oakland) is wrapped in seasoned rainbow chard leaves to make perfect pockets covered in earthy golden coconut stew with steeped spring onion, green garlic and ginger. Topped with pea tendrils, cilantro, and lime]

Pasta 'Primavera' {veg, vo, nsfo}

[scratch-made fettuccine with organic flour and pasture-raised local eggs with shitake mushroom 'panchetta', green garlic, english peas, asparagus, ribbons of dino kale in a lemon cream sauce (vegan scratch-made pasta available)]

Sides

Blanched asparagus with green relish {v, gf, nsfo, afo, nut-free}

[Perfectly green, crisp asparagus on a bed of chopped english peas, capers, green garlic, parsley, and lemon]

Roasted sumac cauliflower with english pea purée {v, gf, nsfo, afo, nut-free}

[Crispy, citrusy roasted cauliflower seasoned with sumac on a bed of fresh english pea puree with tahini (sesame), green garlic, and meyer lemon garnished with fresh spring herbs]

Charred miso cabbage {v, gf, nsf, afo, nut-free optional}

[Vibrant purple cabbage marinated in citrus, ginger, and miso roasted until crispy and garnished with fresh herbs and toasted almonds]

Desserts

Chamomile olive oil cake with fresh strawberry whipped cream frosting {v, gf-optional}

[Soft and buttery cake with floral notes and light cream layered with best of the season strawberries picked locally- a garden party staple]

Chocolate pudding with fresh berries {v, gf, sugar-free optional}

[Another gathering classic- rich coconut-based chocolate pudding gently sweetened and piled with fresh berries]

Spring pavlova with coconut cream and citrus {veg, gf}

[A light and crisp meringue base topped with silky coconut cream and segments of grapefruit, orange, and pomelo]

Drinks + Pairings (NA)

Spring green spritz

[A picnic in a pitcher- mint, spring snap peas, and lime with a hint of local honey celebrate the season, with natural mineral water to add a bit of joy]

Fennel, nettle, and leek top digestive broth

[A classic gathering pairing- warm, nourishing broth packed with minerals and digestive aids celebrating the flavors and gifts of spring, with fennel, nettle, leek, kombu, and roasted mushrooms strained and decorated with fresh herbs and a light squeeze of meyer lemon]

Key

v= vegan; veg= vegetarian (contains egg, dairy, and/or honey); gf= gluten free; gfo= gluten free optional (can be made gluten free); nsf= nightshade free; nsfo= nightshade free optional; of= oil free; ofo= oil free optional; afo= allium free optional