



OYSTERS AND PEARLS

CALVISIUS OSCIETRA CAVIAR 1oz 120

PACIFIC OYSTERS *mignonette* Φ 3 each

APPETIZERS

CHILLED CORN BISQUE *lobster, truffle potatoes, lemongrass* Φ 11

CAESAR SALAD *spicy bread crumbs, parmesan, herbs, anchovies* 12/ 16

NECTARINE *burrata, arugula pesto, basil oil, puffed rice, nectarine preserves* Φ Ψ 13

YELLOW TAIL SASHIMI *dashi vin, fresh horseradish, smoked salt* 16

BABY OCTOPUS *compressed pineapple, greek yogurt, grapefruit
squid ink aioli, chorizo* 17

GRILLED QUAIL *pain perdue, blackberry jam, butter lettuce* 17

THE SEA

WHOLE BRANZINO *carrot farroto, pine nuts, shaved carrot-radish salad, dill yogurt* 36

SLOW COOKED COD *clam, kombu broth, chanterelles, baby gem lettuce, fregola* 36

GRILLED LOBSTER *corn pancakes, corn pudding, gypsy pepper marmalade* 58

THE FARM

48 HOUR WAGYU SHORT RIB *charred broccolini, smoked pecans, crispy potatoes, eel sauce* 39

LAMB T-BONE *garlic panisse, harissa ratatouille, walnut relish* 45

MARY'S CHICKEN *pancetta, green beans, peach fricassee, fresh ricotta
hazelnut, mustard green* 30

SIDES

CRUSHED POTATOES *arugula pesto* Φ Ψ 7

SAUTÉED SPINACH *garlic, shallots* Φ Ψ 7

CHARRED BROCCOLINI *parmesan, chili flakes* Φ Ψ 7

TRUFFLE FRENCH FRIES *herbs, parmesan, truffle oil* Ψ 8

MEMBER FAVORITES

SEARED COD 28

SPECIAL OF THE WEEK 29

GRILLED KING SALMON 26

new special every monday

GRILLED CHICKEN 25

STEAK FRITES 33

with your choice of one side

filet mignon, truffle herbs french fries, spinach

TYDES BURGER | 20

RISOTTO Φ 23

double patty, cheddar cheese, secret sauce

brown and white beech mushroom risotto

balsamic pickled onions, shredded

Φ Gluten Free Ψ Vegetarian

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