

| GRAZE

foraged mushrooms, mushroom soil, crispy piave,
HAND-CUT TAGLIATELLE 25

rhubarb, elderflower, shiitake mushrooms, bee pollen,
SPRING SHOOTS SALAD 23

smoked egg yolk, caper berries, parmesan, sourdough,
HAND-CUT BEEF TARTARE 25

white asparagus, olives, basil, celtuce,
BURRATA DI PUGLIA 26

sunchoke nage, chorizo, radishes, cilantro, pickled vegetables,
PAN-SEARED SQUID 23

| HOOK, HUNT & HARVEST

fava beans, shishito peppers, spring radishes, fish croquette, smoked butter,
PAN-SEARED SABLEFISH 39

asparagus, potato rosti, broccolini, braised shallots, red wine jus,
PAN-SEARED FLANK STEAK 39

fennel jam, seared leeks, heirloom cherry tomatoes, tarragon, saffron,
PACIFIC HALIBUT 38

foraged mushrooms, piave cheese, english peas, candied lobster nage,
LOBSTER RISOTTO 44

caramelized onions, butter lettuce, full moon valley cheese, pickles,
jalapeños, herb fries, **BEEF BURGER 34**

sunchokes, celeriac, onion jus, **ROASTED MAITAKE MUSHROOMS 35**

| SWEET ENDING

poached rhubarb, elderflower and sorrel ice cream, strawberry rhubarb gelée,
ROASTED STRAWBERRY MOUSSE 16

miso caramel, sesame crumble, black sesame semi freddo,
MISO MILK CHOCOLATE CRÉMEUX 16

cashew butter, fruit preserve, bread crisps, **ARTISANAL CHEESES 19**

BOTANIST

LUNCH Menu



Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas and coffee.
Please be advised that consuming undercooked beef burgers poses a risk of foodborne illness.