

COASTAL INSPIRED
MID SUMMER
SUPPER CLUB
WOODWARD MARINE

A M U S E B O U C H E

CA Miyagi oyster, ume plum ice
jujube nuts, local berries

B E G I N N I N G S

shaved Castroville artichoke,
fennel, prosciutto salad

grilled Monterey Bay squid,
Moss Landing sea salt, chile, Meyer lemon,
Portuguese cornbread biscuit

R E S E T

scraped halibut in smoked bone broth,
kohlrabi microgreen oil

S U P P E R

lagniappe rolls with oyster butter

roasted local fish, slow cooked white beans,
garlic-loquat salsa verde, burrata, escarole with
capers and local honey

S W E E T S

house fermented sourdough beignets,
cherry yuzu jam, salted whip

malted dark chocolate bark