



\$120 PER PERSON

**LOCALLY SOURCED  
TUNA TARTARE**

avocado, soy ginger, radish, wonton chip

---

**GREYSTONE SALAD**

Encinitas living lettuce, caramelized walnuts,  
Bosc pear, Maytag Farms blue cheese,  
stone ground lemon vinaigrette,  
truffle croutons, cucumber wrap  
G.F. – no croutons or crostin

---

**STUFFED GNOCCHI**

ricotta cheese cream parmesan  
Reggiano sauce, shaved black truffle

---

**3OZ AUSTRALIAN WAGYU  
NEW YORK**

exotic salts

\* upgrade to A5 Wagyu +\$45

---

**CHOCOLATE HAZELNUT MOUSSE CAKE**

candied pecans, peanut butter ice cream, chocolate leaf

*Ask about our Wine Pairing!*

*Sommelier picked wine for each course +\$35/person*

Tasting Menu