

31THIRTYONE

BY DECKMAN'S

6 Sept 2024

Baja Shellfish Farms Oysters <i>Guerrero Negro, Baja California</i>	6 / 12
Kumiai	18 / 36
Pai Pai	24 / 48
Chingon	24 / 48
Pink Peppercorn Mignonette / Blood Orange Olive Oil / Black Hat Rye Bread	

House Cured Anchovies / <Boquerones Style> / Fennel Potato Relish	24
Black Hat Sourdough / 3131 Pickles / Speck / Goat Butter	19
Beef Marrow Bones (3) / Charred Grill Salad / Corn Texture	36
Duck Egg / Pappardelle / Porcini Mushrooms / Red Kuri Squash	38

31ThirtyOne Prix Fixe	145
<i>Beverage Pairing</i>	65

1st Course
Yellowtail / Seaweed Salad / White Soy / Avocado / Caviar Oil
-
Valley Center Tomato Variation / Halmay Sea Urchin / Thai Basil
-
Mindful Mushrooms / Tuscan Kale / Lardons

2nd Course
SDC Harvest / Herbs / Flowers
-
Baja Abalone <Farm Raised> / White Bean Soup / Chapuline Oil
-
Whale Cove Mussels / Lemon Chevre Fagotini / Uni Nage / Chicken Skin

3rd Course
Pacifico Striped Bass / Eggplant / Venus Clams / Saffron
-
Wolfe Ranch Quail / Chanterelles / Celeriac / Rhubarb
-
Hanger Steak / Ratatouille Puree / Roasted Tomatoes / Fingerling Potatoes

To Share	
Whole Rock Fish / Fennel Confit / Tomato Vinaigrette	60
Flannery Dry-Aged Beef Ribeye <24 oz> / Yellow Finn Potatoes / Roasted Vegetables	130

4th course
Strawberries / Vanilla Cream / Fresh Mascarpone / Almond Cake
-
Black Mission Figs / Mousseline / Cardamom / Fresh Cheese Ice Cream
-
Chocolate Baked Mousse / Toffee / Bay leaf / Olive Oil Ice Cream

DISCLAIMERS

In our efforts to promote sustainability we stay away from single use containers and offer our guests unlimited filtered Vero sparkling or still water for a nominal fee of \$2.50 per person.

31ThirtyOne chooses to donate 1% of gross income to [Zero Foodprint Organization](#).

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

