

Starters

SWEET CORN SOUP & BARBECUE BRAISED PORK Polenta Cake, Tomatillo Sauce, Pepper Jack Cheese, Corn Sauté, Scallion Sour Cream	14.75
HEIRLOOM TOMATO GAZPACHO & SPICED CORN CHIPS Avocado, Japanese Cucumbers, Marinated Tomatoes, Cilantro, Fresno Chiles	14.75
LOCAL FRENCH MELON & SHAVED COUNTRY HAM Turkey Figs, Manchego Cheese, Curry-Roasted Pistachios, Red Flame Grapes	17.25
BURRATA CHEESE & LOCAL STONE FRUIT SALAD Santa Rosa Plums, Wild Flower Honey, Arugula-Radicchio Salad, Parmesan Grissini	16.75
BLUE CHEESE SOUFFLÉ & CITRUS ROASTED STRAWBERRY JAM Local Berries, Butterleaf Lettuce, Coriander Toasted Almonds, Banyuls Vinaigrette	15.85
CRISPY SOFT SHELL CRAB & GOLDEN JUBILEE PEACHES Serrano Chile-Cabbage Slaw, Thai Herbs, Coconut-Citrus Glaze, Lime Aioli	17.50
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	15.25
FOIE GRAS PÂTÉ & MUSCAT-BRAISED WHITE NECTARINES Elderflower Gelée, Griddled Levain, Organic Peach-Watercress Salad	24.25
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	16.25
YELLOWFIN TUNA TARTARE & DUNGENESS CRAB Radish-Celery Salad, Wasabi Tobiko, Dashi Ponzu Broth, Sesame-Nori Crackers	17.25
BLT SALAD & WHITE CHEDDAR GRILLED CHEESE Braised Bacon, Corn, Avocado, Buttermilk Dressing, Little Gem Lettuce	16.50

Entrées

SEARED LOCAL BLUEFIN TUNA & SHRIMP FRIED RICE Nueske Ham, Green Bean Stir Fry, Marinated Eggplant, Citrus Chili Glaze	36.25
PORCINI MUSHROOM RAVIOLI & SUMMER TRUFFLES Sweet Corn Sauté, Artichoke-Spinach Napoleon, Summer Squash, Truffle Emulsion	29.50
ROASTED DUCK BREAST & LEG CONFIT Stone Fruit Chutney, Saffron Pearl Pasta, Fennel Purée, Coriander Spiced Almonds	35.25
MISO MARINATED BLACK COD & SOBA NOODLES Shanghai Bok Choy Sauté, Hot & Sour Broth, Pickled Shiitake Mushrooms, Edamame	36.75
GRILLED PRIME BEEF TENDERLOIN & AGED WHITE CHEDDAR TWICE BAKED POTATO Golden Beans, Pancetta, Arugula Salad, Forest Mushrooms Roast, Red Wine Sauce	36.50
CRISPY VEAL WIENER SCHNITZEL & CHILE WHIPPED POTATOES Up Egg, Chanterelle Mushroom-Corn Sauté, Cherry Tomatoes, Lemon Butter	35.25
CABERNET BRAISED PRIME BEEF SHORT RIBS Sweet Onion-Potato Purée, Shishito Peppers, Corn Sauté, Roasted Squash, Cipollini	39.95
SPICED WILD KING SALMON & SUMMER SQUASH RAVIOLI Tomato-Caper Relish, Golden Squash Purée, Broccolini, Sweet Peppers	39.50

7/15/2017