

Starters

SWEET CORN CHOWDER & ANDOUILLE SAUSAGE Braised Potatoes, Sweet Corn-Pepper Sauté, Smoked Paprika, Sourdough Croutons	14.75
HEIRLOOM TOMATO GAZPACHO & MARINATED SHRIMP Avocado, Cucumber, Sweet Peppers, Cilantro, Lime, Jalapeño, Spiced Corn Chips	14.75
BURRATA CHEESE & LOCAL STONE FRUIT SALAD Peaches, Pluots, Butterleaf lettuce, Radicchio, Basil Relish, Pistachio-Apricot Crostini	16.75
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	16.25
LOCAL FIGS & SHAVED COUNTRY HAM Sheep's Milk Ricotta, Curry-Roasted Pistachios, Arugula, Parmesan Grissini	17.25
CRISPY DUCK CONFIT & O'HENRY PEACH TART Shaved Fennel-Arugula Salad, Pickled Shallots, Goat Cheese, Aged Balsamic Vinegar	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 NECTARINES Elderflower Gelée, Griddled Levain, Organic Peach-Watercress Salad	24.25
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
BLUE CHEESE SOUFFLÉ & FLAVOR KING PLUOTS Watercress-Endive Salad, Stone Fruit Chutney, Coriander Toasted Almonds	15.85

Entrées

SEARED LOCAL BLUEFIN TUNA & SHRIMP FRIED RICE Nueske Ham, Green Bean Stir Fry, Marinated Eggplant, Citrus Chili Glaze	36.25
CABERNET BRAISED PRIME BEEF SHORT RIBS Sweet Onion-Potato Purée, Shishito Peppers, Corn Sauté, Roasted Squash, Cipollini	39.95
MISO MARINATED BLACK COD & SOBA NOODLES Shanghai Bok Choy Sauté, Hot & Sour Broth, Pickled Shiitake Mushrooms, Edamame	36.75
PORCINI MUSHROOM RAVIOLI & ARTICHOKE-SPINACH NAPOLEON Sweet Corn-Chanterelle Mushroom Sauté, Summer Squash, Truffle Emulsion	29.50
GRILLED BEEF TENDERLOIN & AGED WHITE CHEDDAR TWICE BAKED POTATO Summer Beans, Pancetta, Arugula Salad, Forest Mushroom Roast, Red Wine Sauce <i>* Substitute Grilled Prime Skirt Steak add 13.00</i>	36.50
CRISPY VEAL WIENER SCHNITZEL & CHILE WHIPPED POTATOES Up Egg, Chanterelle Mushroom-Corn Sauté, Cherry Tomatoes, Lemon Butter	35.25
SPICED WILD KING SALMON & CORN TORTELLINI Andouille Sausage, Brussels Sprouts Sauté, Italian Peppers, Garlic-Tomato Vinaigrette	39.50
SPICE ROASTED BISON & GRILLED SHRIMP SURF & TURF Sweet Corn Chile Relleno, Tomatillo Sauce, Rapini, Marinated Heirloom Tomatoes	39.25
GRILLED PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO Forest Mushroom Roast, Summer Beans, Sweet Onion-Potato Purée, Shishito Peppers	49.50

8/7/2017