

## Starters

<b>HONEYNUT SQUASH SOUP &amp; SAGE ROASTED GAME HEN</b>	14.75
Cider Braised Fuji Apples, Spiced Pistachios, Garlic-Rapini, Cinnamon	
<b>HEIRLOOM TOMATO SOUP &amp; WHITE CHEDDAR GRILLED CHEESE</b>	14.75
Sweet Corn-Shishito Sauté, Shaved Fennel, Pickled Peppers, Arugula	
<b>HONEYCRISP APPLE &amp; RED FLAME GRAPE WALDORF SALAD</b>	15.25
Butter Leaf Lettuce, Feta, Spiced Pepitas, Citrus-Anise Vinaigrette	
<b>CRISPY SHRIMP TEMPURA &amp; SUMMER MELON</b>	15.75
Ginger Vinaigrette, Thai Herbs, Green Papaya-Kohlrabi Slaw, Citrus Glaze, Chili Aioli	
<b>LOCAL FIGS &amp; SHAVED COUNTRY HAM</b>	17.25
Sheep's Milk Ricotta, Curry-Roasted Pistachios, Arugula, Parmesan Grissini	
<b>ORGANIC BABY BEET &amp; LOCAL CITRUS SALAD</b>	16.25
Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	
<b>FOIE GRAS PÂTÉ &amp; ANISE-ORANGE MARMALADE</b>	24.25
Griddled Levain, Aleppo, Asian Pear-Watercress Salad, Banyuls Vinaigrette	
<b>LOCAL GRAPEFRUIT &amp; AVOCADO SALAD</b>	15.25
Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	
<b>YELLOWFIN TUNA TARTARE &amp; DUNGENESS CRAB</b>	17.25
Radish-Celery Salad, Wasabi Tobiko, Dashi-Ponzu Broth, Sesame-Nori Crackers	
<b>CHARDONNAY BRAISED ARTICHOKE &amp; BURRATA CHEESE</b>	16.50
Artisanal Chorizo, Griddled Levain, Cherry Tomatoes, Olive-Sweet Pepper Vinaigrette	
<b>BLUE CHEESE SOUFFLÉ &amp; WARREN PEARS</b>	15.85
Watercress-Endive Salad, Golden Raisin-Apple Chutney, Coriander Toasted Almonds	

## Entrées

<b>SEARED BLUEFIN TUNA &amp; SHRIMP FRIED RICE</b>	36.25
Nueske Ham, Green Bean Stir Fry, Marinated Eggplant, Citrus Chili Glaze	
<b>CABERNET BRAISED PRIME BEEF SHORT RIBS</b>	39.95
Sweet Onion-Potato Purée, Corn Sauté, Roasted Summer Squash, Italian Peppers	
<b>DAYBOAT SCALLOPS &amp; RED THAI CURRY</b>	36.75
Soba Noodles, Shanghai Bok Choy, Bean Sprouts, Togarashi Peanuts, Chermoula	
<b>SPICED ROASTED DUCK BREAST &amp; LEG CONFIT</b>	35.25
Whipped Kabocha Squash, Rapini, Braised Onions, Caramelized Duck-Huckleberry Jus	
<b>PORCINI MUSHROOM RAVIOLI &amp; SUMMER TRUFFLES</b>	29.50
Sweet Corn Sauté, Artichoke-Spinach Napoleon, Summer Squash, Truffle Emulsion	
<b>GRILLED BEEF TENDERLOIN &amp; AGED WHITE CHEDDAR POTATO SOUFFLÉ</b>	36.50
Haricot Verts, Crispy Bacon, Tomato Jam, Arugula Salad, Forest Mushroom Roast, Red Wine Sauce <i>* Substitute Grilled Prime Skirt Steak add 13.00</i>	
<b>ROASTED RACK OF LAMB &amp; LAMB STEW</b>	37.50
Garlic Mashed Potatoes, Roasted Root Vegetables, Cider Braised Yams, Minted-Pear Chutney	
<b>SPICED WILD KING SALMON &amp; CRISPY CALAMARI</b>	39.50
Fennel Purée, Garlic Braised Runner Beans, Brussel Sprouts, Rapini Sauté, Herb-lemon Butter	
<b>GRILLED PRIME SKIRT STEAK &amp; BRAISED BEEF SHORT RIB DUO</b>	49.50
Forest Mushroom Roast, Sweet Onion-Potato Purée, Haricot Verts, Italian Peppers	

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