

Starters

CAULIFLOWER SOUP & CURRY BRAISED PORK SHOULDER Medjool Dates, Garlic-Sourdough Croutons, Curry Pesto, Cilantro & Scallions	14.75
SAGE ROASTED HONEYNUT SQUASH SOUP & ANDOUILLE SAUSAGE Brandied Fuji Apples, Spiced Pistachios, Braised Black Kale, Cinnamon	14.75
FUYU PERSIMMON & RED FLAME GRAPE WALDORF SALAD Butter Leaf Lettuce, Feta, Spiced Pepitas, Pomegranate Seeds, Citrus-Anise Vinaigrette	15.25
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	15.25
SMOKED KING SALMON & POTATO-LEEK CAKE Caviar, Dill, Champagne Butter, Apple-Frisée Salad, Chopped Egg, Capers	16.75
HAMACHI TARTARE & SESAME-NORI CRACKERS Shaved Radish-Mango Salad, Yuzu Aioli, Wasabi Tobiko, Ginger Vinaigrette, Chili Oil	18.75
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	16.25
FOIE GRAS PÂTÉ & GRIDDLED LEVAIN BREAD Anise-Orange Marmalade, Aleppo, Asian Pear-Watercress Salad, Banyuls Vinaigrette	24.25
DUNGENESS CRAB & GREEN APPLE SALAD Lemon Aioli, Green Apple Broth, Ginger, Shaved Kohlrabi, Avocado, Arbequina Olive Oil	18.50
BLUE CHEESE SOUFFLÉ & WARREN PEARS Watercress-Endive Salad, Golden Raisin-Apple Chutney, Coriander Toasted Almonds	15.85

Entrées

CABERNET BRAISED PRIME BEEF SHORT RIBS Sweet Onion-Potato Purée, Corn Sauté, Roasted Brussels Sprouts, Sautéed Beets	39.95
MISO ROASTED COD & SHRIMP DUMPLINGS Asian Pear Salad, Braised Shiitake Mushrooms, Garlic-Tatsoi Sauté, Hot & Sour Broth	36.75
SPICED ROASTED DUCK BREAST & LEG CONFIT Root Vegetable Purée, Tuscan Kale, Braised Onions, Caramelized Duck-Huckleberry Jus	35.25
FOREST MUSHROOM RAVIOLI & FRENCH TRUFFLES Sunchoke, Eggplant Tomato Gratin, Honeynut Squash, Toasted Hazelnuts, Truffle Emulsion	29.50
PETRALE SOLE & DUNGENESS CRAB Alaskan Potato Roast, Bloomsdale Spinach Sauté, Preserved Lemon, Capers Brown Butter	35.25
GRILLED BEEF TENDERLOIN & WHITE CHEDDAR SCALLOPED POTATOES Asparagus, Applewood Smoked Ham, Arugula Salad, Forest Mushroom Roast, Red Wine Sauce <i>* Substitute Grilled Prime Ribeye Cap add 13.00</i>	36.50
BOURBON GLAZED PORK TENDERLOIN Pancetta, Roasted Yam Purée, Poached Pears, Braised Kale, Spice Roasted Pecans	31.50
GOLDEN SPOTTED BASS & CHARDONNAY BRAISED ARTICHOKE Fennel Spiced, Herb-Potato Gnocchi, Roasted Organic Squash, Basil, Fennel-Tomato Broth	35.50
GRILLED PRIME RIBEYE CAP & BRAISED BEEF SHORT RIB DUO Forest Mushroom Roast, Sweet Onion-Potato Purée, Corn Sauté, Asparagus	49.50

10/8/2017