

## Starters

<b>TRUFFLED MUSHROOM SOUP</b>	15.75
Rosemary-Sourdough Croutons, Sherry Froth, Lemon Infused Olive Oil, Chives	
<b>KABOCHA SQUASH SOUP &amp; DUCK MEATBALLS</b>	15.75
Brandied Apples & Caramelized Onions, Black Kale, Toasted Pepitas, Cinnamon Crème Fraîche	
<b>FUYU PERSIMMON &amp; SATSUMA TANGERINE SALAD</b>	16.25
Pomegranate Seeds, Mixed Baby Greens, Spiced Pepitas, Shaved Manchego, Buttermilk Dressing	
<b>LOCAL GRAPEFRUIT &amp; AVOCADO SALAD</b>	15.25
Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	
<b>BLUEFIN TUNA TARTARE &amp; SESAME-NORI CRACKERS</b>	19.75
Shaved Radish-Apple Salad, Yuzu Aioli, Wasabi Tobiko, Ginger Vinaigrette, Avocado	
<b>FOIE GRAS PÂTÉ &amp; GRIDDLED LEVAIN BREAD</b>	24.25
Anise-Orange Marmalade, Aleppo, Asian Pear-Watercress Salad, Banyuls Vinaigrette	
<b>ORGANIC BABY BEET &amp; LOCAL CITRUS SALAD</b>	17.25
Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	
<b>CRISPY DUNGENESS CRAB-ROCK SHRIMP CAKE &amp; APPLE-CELERY ROOT SALAD</b>	19.50
Whole Grain Mustard Sabayon, Serrano Chiles, Cilantro, Lemon Aioli, Banyuls Vinaigrette	
<b>BLUE CHEESE SOUFFLÉ &amp; AUTUMN HARVEST PLUOTS</b>	16.85
Watercress-Endive Salad, Golden Raisin-Apple Chutney, Coriander Toasted Almonds	
<b>APPLEWOOD SMOKED SALMON &amp; CRISPY POTATO CAKE</b>	17.75
Crème Fraîche, Capers, Poached Egg, Frisée-Radish Salad, Dill, Caviar	

## Entrées

<b>CABERNET BRAISED PRIME BEEF SHORT RIBS</b>	39.95
Sweet Onion-Potato Purée, Braised Swiss Chard, Beets, Brussels Sprouts Roast	
<b>SPICE SEARED KING SALMON &amp; SAFFRON MUSSEL BROTH</b>	38.50
Broccolini, Chardonnay Braised Artichokes, Chive Potatoes, Fennel Relish	
<b>SPICED ROASTED DUCK BREAST &amp; LEG CONFIT</b>	36.25
Whipped Potatoes, Brandied Yams, Tuscan Kale, Leek Spoon Bread, Braised Cranberries	
<b>FOREST MUSHROOM RAVIOLI &amp; FRENCH TRUFFLES</b>	31.50
Late Harvest Sweet Corn, Sunchoke, Chanterelles, Honeynut Squash, Truffle Emulsion	
<b>GRILLED BEEF TENDERLOIN &amp; WHITE CHEDDAR SCALLOPED POTATOES</b>	37.50
Broccolini, Applewood Smoked Ham, Scallions, Forest Mushroom Roast, Red Wine Sauce <i>* Substitute Prime Skirt Steak add 14.00</i>	
<b>ALDERWOOD ROASTED RACK OF LAMB</b>	38.75
Pistachio Crust, Harissa, Garlic Purée, Cauliflower Roast, Braised Kale, Caramelized Dates	
<b>CABRILLA GROUPEL &amp; DUNGENESS CRAB</b>	36.25
Scallion Gnocchi, Coriander-Tomato Broth, Broccolini, Sweet Peppers, Chili Lime Vinaigrette	
<b>SEARED YELLOWFIN TUNA &amp; PORK FRIED RICE</b>	37.25
Hoisin-Chili Glaze, Hon Shimeji Mushroom Sauté, Yu Choy, Daikon Radish, Shaved Scallions	
<b>PRIME SKIRT STEAK &amp; BRAISED BEEF SHORT RIB DUO</b>	49.50
Forest Mushroom Roast, Sweet Onion-Potato Purée, Braised Swiss Chard, Broccolini	

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