

## Starters

<b>GOLDEN CAULIFLOWER SOUP &amp; ROASTED FLORETS</b> Braised Artichokes, Marinated Peppers, Quail Egg, Goat Cheese, Sourdough Croutons	15.25
<b>CHICKEN, BEEF &amp; PORK CHILI</b> Palomino Beans, Sonoma Pepper Jack Cheese, Scallion Sour Cream, Spiced Corn Chips	15.25
<b>FUYU PERSIMMON &amp; SATSUMA TANGERINE SALAD</b> Pomegranate Seeds, Mixed Baby Greens, Spiced Pepitas, Shaved Manchego, Buttermilk Dressing	16.25
<b>LOCAL GRAPEFRUIT &amp; AVOCADO SALAD</b> Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	16.25
<b>YELLOWFIN TUNA TARTARE &amp; SESAME-NORI CRACKERS</b> Shaved Radish-Apple Salad, Yuzu Aioli, Wasabi Tobiko, Ginger Vinaigrette, Avocado	19.75
<b>FOIE GRAS TORCHON &amp; GRIDDLED SOURDOUGH BREAD</b> Spiced Quince Jam, Wild Watercress-Endive Salad, Asian Pears, Banyuls Vinaigrette	24.25
<b>ORGANIC BABY BEET &amp; LOCAL CITRUS SALAD</b> Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25
<b>MACADAMIA NUT CRUSTED DUNGENESS CRAB &amp; ROCK SHRIMP CAKE</b> Mango-Cabbage Salad, Ginger Soy Vinaigrette, Lime Aioli, Serrano Chilies, Asian Microgreens	19.50
<b>BLUE CHEESE SOUFFLÉ &amp; D'ANJOU PEARS</b> Watercress-Endive Salad, Golden Raisin-Apple Chutney, Coriander Toasted Almonds	16.75
<b>APPLEWOOD SMOKED SALMON &amp; CRISPY POTATO CAKE</b> Crème Fraîche, Capers, Poached Egg, Frisée-Radish Salad, Dill, Caviar	17.75

## Entrées

<b>CABERNET BRAISED PRIME BEEF SHORT RIBS</b> Sweet Onion-Potato Purée, Braised Swiss Chard, Carrots, Brussels Sprouts Roast	39.95
<b>MISO MARINATED KING SALMON &amp; HOT &amp; SOUR BROTH</b> Gingered Bok Choy Sauté, Pickled Shiitake Mushrooms, Sweet Pea Tendrils, Sesame Chili Oil	38.50
<b>SPICED ROASTED DUCK BREAST &amp; LEG CONFIT</b> Sweet Potato Purée, Cider Braised Red Cabbage, Cranberry Marmalade, Kumquats	36.25
<b>CRISPY EGGPLANT PARMESAN &amp; MUSHROOM RAVIOLI</b> French Winter Truffles, Tomato Vegetable Ragu, Gai Lan, Truffle Emulsion, Goat Cheese	31.50
<b>GRILLED BEEF TENDERLOIN &amp; WHITE CHEDDAR SCALLOPED POTATOES</b> Broccolini, Applewood Smoked Ham, Scallions, Forest Mushroom Roast, Red Wine Sauce <i>* Substitute Prime Skirt Steak add 14.00</i>	37.50
<b>CRISPY ARTICHOKE STUFFED VEAL SCHNITZEL</b> Sherry Creamed Mushrooms, Up Egg, Broccolini Roast, Whipped Fennel, Veal Reduction	38.75
<b>LOCAL PINK GROUPER &amp; DUNGENESS CRAB</b> Shishito-Brussels Sprouts Roast, Satsuma Tangerines, Celery Root Purée, Lemon Butter	36.25
<b>SEARED BLUEFIN TUNA &amp; PORK FRIED RICE</b> Hoisin-Chili Glaze, Hon Shimeji Mushroom Sauté, Yu Choy, Daikon Radish, Shaved Scallions	37.25
<b>PRIME SKIRT STEAK &amp; BRAISED BEEF SHORT RIB DUO</b> Forest Mushroom Roast, Sweet Onion-Potato Purée, Braised Swiss Chard, Broccolini	49.50

12/5/2017