

Starters

WILD FENNEL SOUP & MUSHROOM RAGU Herbed Polenta, Hedgehog Mushrooms, Lemon Essence, Smoked Pepper, Fennel Fronds	14.75
SPICE ROASTED CHICKEN & GREEN CHILE SOUP Cotija Cheese, Hominy, Spiced Corn Crisps, Lime Sour Cream, Cilantro	14.75
BLUEFIN TUNA TARTARE & DUNGENESS CRAB-APPLE SALAD Shaved Radish, Yuzu Aioli, Wasabi Tobiko, White Soy, Sesame Nori Crackers	19.75
CRISPY SHRIMP TEMPURA & PINEAPPLE CHILI GLAZE Shaved Cucumber-Radish Salad, Ginger Vinaigrette, Chili Aioli, Togarashi Roasted Peanuts	17.50
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	16.25
ASPARAGUS & BRAISED ARTICHOKE SALAD Gem Lettuce, Olive-Pepper Relish, Shaved Chorizo, Creamy Lemon Dressing, Manchego	16.75
FOIE GRAS TORCHON & CRANBERRY WALNUT TOAST Spiced Quince Jam, Wild Watercress-Endive Salad, Pickled Apples, Banyuls Vinaigrette	24.25
BURRATA CHEESE & PEA SALAD English & Snow Peas, Sweet Pea Tendrils, Toasted Walnut Vinaigrette, Paprika Croutons	15.50
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25
BLUE CHEESE SOUFFLÉ & RHUBARB CHUTNEY Organic Strawberry-Watercress Salad, Endive, Banyuls Vinaigrette, Coriander Toasted Almonds	16.75
FLASH-SEARED KING SALMON CAKE Macadamia Crust, Mango-Shaved Radish Salad, Ginger Vinaigrette, Lime Aioli	17.75

Entrées

CABERNET BRAISED PRIME BEEF SHORT RIBS Sweet Onion-Potato Purée, Braised Swiss Chard, Root Vegetable-Brussels Sprouts Roast	39.95
PORCINI MUSHROOM RAVIOLI & CRISPY EGGPLANT PARMESAN Bloomsdale Spinach Sauté, Truffle Emulsion, Goat Cheese, Roasted Tomato Ragu	29.50
SPICED ROASTED CABRILLA GROUPER & ARTICHOKE ROAST Braised Fennel, Herbed Potato Gnocchi, Roasted Baby Brussels Sprouts, Potato Leek Broth	33.50
CITRUS GLAZED DUCK BREAST & CRISPY LEG CONFIT Purple Sweet Potatoes, Italian Kale Sauté, Kumquats, Whipped Turnips, Caramelized Duck Jus	36.75
SPICED SEARED RACK OF LAMB & QUINOA-COUSCOUS CAKE Harissa, Golden Raisin Chermoula, Roasted Turnips, Romanesco, Tzatziki	38.75
GRILLED BEEF TENDERLOIN & AGED WHITE CHEDDAR TWICE BAKED POTATO Broccolini, Applewood Smoked Ham, Scallions, Forest Mushroom Roast, Red Wine Sauce <i>* Substitute Prime Ribeye Cap Steak add 14.00</i>	37.50
SPICED SEARED YELLOWFIN TUNA & DUNGENESS CRAB FRIED RICE Nueske Ham, Sesame-Spinach Sauté, Hon-Shimeji Mushrooms, Citrus Glaze, Jalapeño Hollandaise	38.50
MISO GLAZED BLACK COD & SOBA NOODLES Hot & Sour Broth, Bok Choy, Snow Pea-Enoki Mushroom Salad, Shaved Scallions	36.25
PRIME RIBEYE CAP STEAK & BRAISED BEEF SHORT RIB DUO Forest Mushroom Roast, Sweet Onion-Potato Purée, Braised Swiss Chard, Broccolini	49.50

2/11/2018