

Starters

FIRST HARVEST SWEET CORN SOUP Andouille Sausage-Corn Sauté, Italian Long Peppers, Scallions, Spiced Corn Chips	14.75
HEIRLOOM TOMATO SOUP & CHARRED ITALIAN EGGPLANT Goat Cheese, Basil Pesto, Toasted Garlic Sourdough Croutons, Lemon Olive Oil	14.75
BURRATA CHEESE & STONE FRUIT SALAD Brooks Cherries, Shaved Prosciutto, Aged Balsamic, Radicchio, Parmesan Grissini	15.95
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	16.25
SEARED HUDSON VALLEY FOIE GRAS & TORCHON Blueberry Jam, Wild Watercress-Endive Salad, Local Strawberries, Banyuls Vinaigrette	24.25
AMBERJACK TARTARE & SHAVED RADISH SALAD Japanese Cucumbers, Citrus-Ponzu Broth, Lemon Aioli, Egg, Wasabi Tobiko, Sesame-Nori Cracker	19.75
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25
BLUE CHEESE SOUFFLÉ & SANTA ROSA PLUMS Butterleaf Lettuce, Coriander Toasted Almonds, Apricot Preserves	16.75
CRISPY SOFT-SHELL CRAB & DEBUTANT PEACHES Thai Cabbage Salad, Citrus-Chili Glaze, Lime Aioli, Ginger Vinaigrette, Peanuts, Serrano Chilies	17.50
LOCAL RED SNAPPER CEVICHE & CHARRED ONION SANGRITA Spiced Corn Chips, Avocado, Grilled Jalapeño Aioli, Cherry Tomatoes, Lime, Cilantro	15.25
HEIRLOOM TOMATO SALAD & BRAISED BACON White Cheddar Grilled Cheese, Sweet Corn, Romaine, Pickled Red Onion, Green Goddess Dressing	17.75

Entrées

CABERNET BRAISED PRIME BEEF SHORT RIBS Pattypan Squash Roast, Italian Long Peppers, Fava Beans, Cherry Tomatoes, Sweet Onion-Potato Purée	39.95
ROASTED SPRING LAMB & ARTICHOKE RAVIOLI Spiced Leg, Rack Chop, Chermoula, Charred Eggplant Pureé, Blue Lake Beans	38.75
SPICE ROASTED ORA-KING SALMON & SAFFRON SHELLFISH BROTH Chanterelle Mushrooms, Sweet Onion Polenta, Garlic Broccoliini Roast, Corn Sauté	39.50
SEARED LOCAL YELLOWTAIL & DUNGENESS CRAB-SOBA NOODLE SALAD Green Beans, Sweet Long Peppers, Ginger Marinated Tomatoes, Pistachios, Golden Pea Shoot Salad	37.50
DUCK BREAST & CRISPY LEG CONFIT Grilled Apricots, Potato-Fennel Gratin, Kale, Spring Onion Sauté, Glenaire Cherries	36.75
SWEET CORN RAVIOLI & SPRING VEGETABLE PAVÉ Spinach, King Trumpet Mushrooms, Chardonnay Braised Artichokes, Truffle Emulsion	29.50
GRILLED BEEF TENDERLOIN & SWEET CORN WHITE CHEDDAR SOUFFLÉ Mushroom Sauté, Blue Lake Beans, Pancetta, Pepper Jack Cheese, Onion Confit, Red Wine Sauce <i>* Substitute Prime Skirt Steak add 14.00</i>	37.50
MISO MARINATED LOCAL BLACK COD & CHARRED SPRING ONION BROTH Bok Choy, Eggplant, Honshimeji Mushrooms, Golden Pea Shoots, Enoki Mushroom Salad	36.25
PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO Corn Sauté, Forest Mushroom Roast, Cherry Tomatoes, Sweet Onion-Potato Purée	49.50

6/7/2018