

## Starters

<b>SWEET CORN SOUP &amp; ANDOUILLE SAUSAGE</b> Charred Shishito Peppers, Corn Sauté, Scallions, Smoked Paprika Croutons	14.75
<b>YELLOW TAXI TOMATO GAZPACHO &amp; SHRIMP</b> Avocado, Marinated Cucumber, Chili-Lime Vinaigrette, Spiced Corn Chips	14.75
<b>LOCAL FRENCH MELON &amp; SHAVED COUNTRY HAM</b> Mission Figs, Shaved Manchego, Curry-Roasted Pistachios, Red Flame Grapes	17.25
<b>BURRATA CHEESE &amp; LOCAL STONE FRUIT SALAD</b> Santa Rosa Plums, Wild Flower Honey, Arugula-Radicchio Salad, Cheddar-Parmesan Grissini	16.75
<b>BLUE CHEESE SOUFFLÉ &amp; CITRUS ROASTED STRAWBERRY JAM</b> Strawberry-Butterleaf Lettuce Salad, Coriander Toasted Almonds	15.85
<b>CRISPY SOFT SHELL CRAB &amp; GOLDEN JUBILEE PEACHES</b> Serrano-Cabbage Slaw, Thai Herbs, Coconut-Chili Glaze, Lime Aioli	17.50
<b>LOCAL GRAPEFRUIT &amp; AVOCADO SALAD</b> Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	15.25
<b>FOIE GRAS PÂTÉ &amp; MUSCAT-BRAISED WHITE NECTARINES</b> Elderflower Gelée, Griddled Levain, Wild Watercress, Yellow Peaches	24.25
<b>ORGANIC BABY BEET &amp; LOCAL CITRUS SALAD</b> Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	16.25
<b>YELLOWFIN TUNA TARTARE &amp; DUNGENESS CRAB</b> Radish-Celery Salad, Wasabi Tobiko, Dashi Ponzu Broth, Sesame-Nori Crackers	17.25
<b>BLT SALAD &amp; WHITE CHEDDAR GRILLED CHEESE</b> Braised Bacon, Corn, Avocado, Buttermilk Dressing, Little Gem Lettuce	16.50

## Entrées

<b>SEARED LOCAL BLUEFIN TUNA &amp; CHILLED SOBA NOODLES</b> Crispy Shrimp, Green Beans Stir Fry, Marinated Eggplant, Citrus Chili Glaze	36.25
<b>ROASTED DUCK BREAST &amp; LEG CONFIT</b> Sweet Corn-Chanterelle Mushroom Sauté, Braised Strawberries, Spring Onion Purée	35.25
<b>CRISPY SKIN STRIPED SEA BASS &amp; PICKLED MUSHROOM SALAD</b> Bok Choy Sauté, Ginger Sticky Rice, Fresno Chiles, Truffle Ponzu	36.75
<b>PORCINI MUSHROOM RAVIOLI &amp; SHAVED SUMMER TRUFFLES</b> Sweet Corn Sauté, Artichoke-Spinach Napoleon, Summer Squash, Truffle Emulsion	29.50
<b>GRILLED PRIME BEEF TENDERLOIN &amp; AGED WHITE CHEDDAR TWICE BAKED POTATO</b> Golden Beans, Pancetta, Arugula Salad, Forest Mushrooms Roast, Red Wine Sauce	36.50
<b>CABERNET BRAISED PRIME BEEF SHORT RIBS</b> Sweet Onion-Potato Purée, Shishito Peppers, Corn Sauté, Roasted Squash, Cipollini	39.95
<b>SPICED WILD KING SALMON &amp; SUMMER SQUASH RAVIOLI</b> Tomato-Caper Relish, Golden Squash Purée, Bloomsdale Spinach, Sweet Peppers	39.50
<b>SPICED ROASTED RACK OF LAMB &amp; SWEET CORN PUDDING</b> Ginger-Peach Chutney, Haricots Verts, Bacon Wrapped Meat Loaf, Lamb Jus	37.50

6/30/2017