

## Starters

<b>CAULIFLOWER SOUP &amp; CURRY BRAISED PORK SHOULDER</b> Medjool Dates, Garlic-Sourdough Croutons, Curry Pesto, Cilantro & Scallions	14.75
<b>SAGE ROASTED HONEYNUT SQUASH SOUP &amp; ANDOUILLE SAUSAGE</b> Brandied Fuji Apples, Spiced Pistachios, Braised Black Kale, Cinnamon	14.75
<b>FUYU PERSIMMON &amp; RED FLAME GRAPE WALDORF SALAD</b> Butter Leaf Lettuce, Feta, Spiced Pepitas, Pomegranate Seeds, Citrus-Anise Vinaigrette	15.25
<b>LOCAL GRAPEFRUIT &amp; AVOCADO SALAD</b> Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	15.25
<b>SMOKED KING SALMON &amp; POTATO-LEEK CAKE</b> Caviar, Dill, Champagne Butter, Apple-Frisée Salad, Chopped Egg, Capers	16.75
<b>HAMACHI TARTARE &amp; SESAME-NORI CRACKERS</b> Shaved Radish-Mango Salad, Yuzu Aioli, Wasabi Tobiko, Ginger Vinaigrette, Chili Oil	18.75
<b>ORGANIC BABY BEET &amp; LOCAL CITRUS SALAD</b> Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	16.25
<b>FOIE GRAS PÂTÉ &amp; GRIDDLED LEVAIN BREAD</b> Anise-Orange Marmalade, Aleppo, Asian Pear-Watercress Salad, Banyuls Vinaigrette	24.25
<b>DUNGENESS CRAB &amp; GREEN APPLE SALAD</b> Lemon Aioli, Green Apple Broth, Ginger, Shaved Kohlrabi, Avocado, Arbequina Olive Oil	18.50
<b>BLUE CHEESE SOUFFLÉ &amp; WARREN PEARS</b> Watercress-Endive Salad, Golden Raisin-Apple Chutney, Coriander Toasted Almonds	15.85

## Entrées

<b>CABERNET BRAISED PRIME BEEF SHORT RIBS</b> Sweet Onion-Potato Purée, Corn Sauté, Roasted Brussels Sprouts, Sautéed Beets	39.95
<b>MISO ROASTED COD &amp; SHRIMP DUMPLINGS</b> Asian Pear Salad, Braised Shiitake Mushrooms, Garlic-Tatsoi Sauté, Hot & Sour Broth	36.75
<b>SPICED ROASTED DUCK BREAST &amp; LEG CONFIT</b> Root Vegetable Purée, Tuscan Kale, Braised Onions, Caramelized Duck-Huckleberry Jus	35.25
<b>FOREST MUSHROOM RAVIOLI &amp; FRENCH TRUFFLES</b> Sunchoke, Eggplant Tomato Gratin, Honeynut Squash, Toasted Hazelnuts, Truffle Emulsion	29.50
<b>PETRALE SOLE &amp; DUNGENESS CRAB</b> Alaskan Potato Roast, Bloomsdale Spinach Sauté, Preserved Lemon, Caper Brown Butter	35.25
<b>GRILLED BEEF TENDERLOIN &amp; WHITE CHEDDAR SCALLOPED POTATOES</b> Asparagus, Applewood Smoked Ham, Arugula Salad, Forest Mushroom Roast, Red Wine Sauce <i>* Substitute Grilled Prime Ribeye Cap add 13.00</i>	36.50
<b>BOURBON GLAZED PORK TENDERLOIN</b> Pancetta, Roasted Yam Purée, Poached Pears, Braised Kale, Spice Roasted Pecans	31.50
<b>GOLDEN SPOTTED BASS &amp; CHARDONNAY BRAISED ARTICHOKE</b> Fennel Spiced, Herb-Potato Gnocchi, Roasted Organic Squash, Basil, Fennel-Tomato Broth	35.50
<b>GRILLED PRIME RIBEYE CAP &amp; BRAISED BEEF SHORT RIB DUO</b> Forest Mushroom Roast, Sweet Onion-Potato Purée, Corn Sauté, Asparagus	49.50

10/8/2017