

Starters

GREEN CHILI-CHICKEN SOUP Avocado, Cilantro, Sonoma Pepper Jack Cheese, Lime Sour Cream, Spiced Corn Chips	14.75
SWEET CORN SOUP & ANDOUILLE SAUSAGE Tomato Confit, Italian Long Peppers, Corn Sauté, Scallions, Sourdough Croutons	14.75
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	17.25
SEARED HUDSON VALLEY FOIE GRAS & TORCHON Apricot Purée, Wild Watercress, O'Henry Peaches, Toasted Brioche, Elderflower Gelée	25.25
AMBERJACK TARTARE & DUNGENESS CRAB Japanese Cucumbers, Citrus-Ponzu Broth, Yuzu Aioli, Wasabi Tobiko, Sesame-Nori Cracker	21.50
LOCAL HEIRLOOM TOMATOES & BUFFALO MOZZARELLA Olive-Pepper Relish, Creamy Haricot Verts Salad, Banyuls Vinaigrette, Fennel Dusted Rye Crisps	16.50
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25
CRISPY SOFT-SHELL CRAB & YELLOW PEACHES Soba Noodle Salad, Lime Aioli, Ginger Vinaigrette, Peanuts, Serrano Chilies	18.50
BLUE CHEESE SOUFFLÉ & DANCING DEMON PLUMS Mâche, Coriander Toasted Almonds, Pluots, Stone Fruit Preserves	17.75
BLT SALAD & WHITE CHEDDAR GRILLED CHEESE Sweet Corn, Romaine, Pickled Red Onion, Green Goddess Dressing, Basil-Olive Oil	17.75
ARTISAN-TENNESSEE PROSCIUTTO & SUMMER FIGS Summer Melon, Fruited Crostini, Balsamic-Fig Jam, Shaved Manchego Cheese, Watercress	18.25

Entrées

BACON WRAPPED PORK TENDERLOIN & SMOKED SHOULDER Garlic Braised Swiss Chard, Sweet Corn Polenta, Orange-Fennel Marmalade, Ham Hock-Tomato Broth	34.50
CABERNET BRAISED PRIME BEEF SHORT RIBS Pattypan Squash Roast, Italian Long Peppers, Corn Sauté, Cherry Tomatoes, Sweet Onion-Potato Purée	39.75
SEARED LOCAL YELLOWTAIL & CRISPY TEMPURA SHRIMP Grilled Pineapple, Hon Shimeji Mushrooms, Citrus-Chili Glaze, Yu Choy, Curry Vinaigrette	38.50
SPICE GRILLED SWORDFISH & CHARDONNAY BRAISED ARTICHOKEs Taggiasca Olives, Garlic Whipped Potatoes, Charred Broccolini, Olive Oil Braised Tomatoes	39.50
CORIANDER ROASTED DUCK BREAST & LEG CONFIT Honey Citrus Glaze, Sweet Corn Ravioli, Swiss Chard Sauté, Caramelized Duck Jus	34.25
GRILLED BEEF TENDERLOIN & ROASTED POTATO PAVE Horseradish Crème Fraîche, Crispy Pancetta, Mushroom Sauté, Summer Beans, Red Wine Sauce <i>* Substitute Prime Skirt Steak add 14.00</i>	38.50
GOLDEN SPOTTED BASS & COCONUT-LEMONGRASS BROTH Coriander Scented Basmati Rice, Bok Choy Sauté, Roasted Eggplant, Golden Pea Shoot Salad	37.25
SONOMA RICOTTA CHEESE RAVIOLI & SLOW ROASTED TOMATO NAPOLEON Grilled Portobello Mushroom, Savoy Spinach, Chardonnay Braised Artichokes, Truffle Emulsion	29.75
PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO Corn Sauté, Forest Mushroom Roast, Heirloom Tomatoes, Sweet Onion-Potato Purée	50.50

9/11/2018