

Starters

GINGERED CARROT SOUP & HOISIN-CHICKEN MEATBALLS Egg Noodles, Sweet Peas, Cilantro, Golden Pea Shoots, King Trumpet Mushrooms	14.75
SUNCHOKE & APPLEWOOD SMOKED HAM CHOWDER Braised Potatoes, Roasted Almond-Rapini Pesto, Lemon-Olive Oil, Smoked Paprika Croutons	14.75
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	17.25
HAMACHI TARTARE & SESAME-NORI CRACKERS Apple-Radish Sprout Salad, Wasabi Tobiko, Yuzu Aioli, Avocado, Sweet Pepper Relish	18.75
HERBED POTATO GNOCCHI BOLOGNESE Braised Pork Shoulder, Arbequina Olive Oil, Roasted Chicken, Parmigiano Reggiano	16.50
BLUE CHEESE SOUFFLÉ & SATSUMA TANGERINES Fennel, Watercress, Spicy Honey, Toasted Almonds, Candied Buddha's Hand Lemon	17.75
FUYU PERSIMMON & BLOOD ORANGE SALAD Winterfield Lettuce, Tête-De-Moine, Pistachio Crisp, Persimmon Puree, Banyuls Vinaigrette	16.75
ARTICHOKE & MARINATED EGGPLANT SALAD Shaved Chorizo, Oliver-Pepper Relish, Feta, Green Goddess Dressing, Lemon Pepper Crisp	17.50
ALDERWOOD SMOKED ORA KING SALMON Champagne Butter, Dill, Capers, Crispy Yellow Finn Potatoes, Duet of Caviars	18.50
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25

Entrées

BACON WRAPPED LAMB LOIN & BRAISED STEW Garlic Potato Puree, Apple-Raisin Chutney, Black Kale Sauté, Caramelized Lamb Jus	39.75
PAN ROASTED CABRILLA GROUPER & CRISPY CALAMARI White Bean-Andouille Sausage Stew, Bloomsdale Spinach Sauté, Preserved Lemon Remoulade	38.50
CABERNET BRAISED PRIME BEEF SHORT RIBS Root Vegetable Roast, Sweet Onion-Potato Purée, Brussels Sprouts, Cipollini Onions	39.75
DUNGENESS CRAB FRIED RICE & SEARED DIVER SCALLOPS Nueske Ham, Hollandaise, Garlic-Chili, Yu Choy Sauté, Coconut-Curry Vinaigrette	37.50
GRILLED BEEF TENDERLOIN & CRISPY POTATO RÖSTI 1924 Creamy Bleu Cheese, Pancetta, Broccolini, Mushroom Roast, Red Wine Jus <i>* Substitute Prime Skirt Steak add 14.00</i>	38.50
ROASTED DUCK BREAST & LEG CONFIT Barley Mushroom Risotto, Brandied Sour Cherries, Braised Winter Greens, Whipped Turnips	38.75
SOY GLAZED SEA BASS & SHRIMP DUMPLINGS Five-Spiced Miso Broth, Bok Choy, Shiitake Mushrooms, Golden Pea Shoot Salad	37.25
PORCINI MUSHROOM RAVIOLI & GARLIC STEWED TOMATOES Spaghetti Squash, Italian Kale, Chanterelle Mushrooms, Parmigiano Reggiano, Truffle Butter	29.75
PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO Crispy Potato Rösti, 1924 Creamy Bleu Cheese, Mushroom Sauté, Carrot-Brussels Sprout Roast	50.50

1/7/2019