

## Starters

<b>CURRIED SHRIMP &amp; LEMONGRASS SOUP</b> Coconut Milk, Rice, Sweet Peppers, Coriander-Scallion Salad, Lime, Sesame-Chili Oil	14.75
<b>POZOLE &amp; BRAISED PORK SHOULDER</b> Lime Sour Cream, Spiced Corn Chips, Sonoma Pepper Jack Cheese, Coriander, Avocado	14.75
<b>LOCAL GRAPEFRUIT &amp; AVOCADO SALAD</b> Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	17.25
<b>HAMACHI SASHIMI &amp; SHIITAKE MUSHROOM SPRING ROLL</b> Shaved Radish-Golden Pea Shoot Salad, Yuzu, Sesame-Chili Oil, White Ponzu	18.75
<b>BLUE CHEESE SOUFFLÉ &amp; PICKLED APPLES</b> Endive-Fuji Apple Salad, Watercress, Quince Jam, Coriander Toasted Almonds	17.75
<b>SWEET PEA RAVIOLI &amp; ROASTED KING TRUMPET MUSHROOMS</b> Applewood Smoked Bacon, English Peas, Lemon Butter, Fines Herbs, Parmigiano Reggiano	16.50
<b>CHARDONNAY BRAISED ARTICHOKE &amp; SHAVED CHORIZO SALAD</b> Marinated Eggplant, Olive-Pepper Relish, Feta, Green Goddess Dressing, Lemon Pepper Crisp	17.50
<b>CRISPY TEMPURA SHRIMP &amp; GREEN PAPAYA SALAD</b> Mango Purée, Thai Herbs, Shaved Cabbage, Roasted Peanuts, Lime Aioli, Ginger Vinaigrette	18.50
<b>PINK LADY APPLE &amp; ASIAN PEAR SALAD</b> Winter Field Lettuces, Manchego, Endive, Pistachio Crisp, Cherry-Balsamic Vinaigrette	16.75
<b>BUTTERMILK FRIED CHICKEN &amp; PICKLED BEETS</b> Creamy Blue Cheese Dressing, Little Gem Lettuce, Egg, English peas, Honey Mustard	16.50
<b>ORGANIC BABY BEET &amp; LOCAL CITRUS SALAD</b> Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25

## Entrées

<b>GRILLED APPLEWOOD SMOKED PORK LOIN</b> Sweet Potato-Root Vegetable Hash, Apple Chutney, Black Kale, Grain Mustard-Bacon Vinaigrette	35.75
<b>SEARED DIVER SCALLOPS &amp; CHARDONNAY BRAISED ARTICHOKE</b> Garlic Potatoes, Sprouted Cauliflower, Lemon-Caper Butter, Sweet Peppers, Blood Orange	37.50
<b>CABERNET BRAISED PRIME BEEF SHORT RIBS</b> Root Vegetable Roast, Sweet Onion-Potato Purée, Brussels Sprouts, Cipollini Onions	39.75
<b>DUCK BREAST WITH SOUR CHERRY COMPOTE &amp; CRISPY LEG CONFIT</b> Cider Braised Red Cabbage, Caramelized Onions, Whipped Kabocha Squash, Poached Kumquats	38.75
<b>MISO MARINATED SEABASS &amp; CITRUS-CHILI GLAZED CARROTS</b> Gingered Yam Purée, Golden Pea Shoot Salad, Bok Choy Sauté, Tempura Hon Shimeji Mushrooms	37.25
<b>GRILLED BEEF TENDERLOIN &amp; AGED WHITE CHEDDAR-POTATO SOUFFLÉ</b> Crispy Pancetta, Arugula, Tomato Jam, Broccolini, Mushroom Roast, Red Wine Jus <i>* Substitute Prime Ribeye Cap Steak add 14.00</i>	38.50
<b>SPINACH-RICOTTA RAVIOLI &amp; CHANTERELLE MUSHROOMS</b> Roasted Kabocha Squash, Gai Lan, Meyer Lemon, Parmigiano Reggiano, Truffle Butter	29.75
<b>CRISPY SKIN ONAGA SNAPPER &amp; SHRIMP DUMPLINGS</b> Ginger-Carrot Puree, English Peas, Sweet Pepper-Cabbage Sauté, Cilantro	38.50
<b>PRIME RIBEYE CAP STEAK &amp; BRAISED BEEF SHORT RIB DUO</b> Aged White Cheddar-Potato Soufflé, Broccolini, Mushroom Sauté, Root Vegetable Roast	50.50

2/6/2019