

## Starters

<b>EGG DROP SOUP WITH SMOKED ONION BROTH</b> Spiced Chicken Meatball, Cabbage, Sweet Peas, Carrots, Sesame-Chili Oil, Scallions	14.75
<b>CHARDONNAY BRAISED ARTICHOKE SOUP &amp; MARINATED ARTICHOKE SALAD</b> Olive-Pepper Relish, Smoked Paprika Croutons, Chive Crème Fraiche, Lemon-Olive Oil	14.75
<b>LOCAL GRAPEFRUIT &amp; AVOCADO SALAD</b> Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	17.25
<b>ALDERWOOD SMOKED KING SALMON &amp; GRIDDLED RYE</b> Creamy Cucumber Salad, Watercress, Dill, Sweet Peas, Capers, Preserved Lemon	16.50
<b>HAMACHI SASHIMI &amp; SESAME-NORI CRACKERS</b> Pink Lady Apple-Radish Salad, Yuzu, China Rose Radish Sprouts, White Ponzu	18.75
<b>BLUE CHEESE SOUFFLÉ &amp; STRAWBERRY-RHUBARB ROAST</b> Fennel-Watercress Salad, Strawberries, Balsamic, Coriander Toasted Almonds	17.75
<b>PEA RAVIOLI &amp; DRY AGED CHORIZO</b> Cherry Tomatoes, Arbequina Olive Oil, Fava Beans, Parmigiano Reggiano, Lemon Butter	16.50
<b>BACON WRAPPED ASPARAGUS &amp; SLOW EGG</b> Toy Box Peppers, Shaved Fennel, Tomato Jam, Manchego, Smoked Paprika Bread Crumbs	17.50
<b>BUTTERMILK FRIED CHICKEN &amp; PICKLED BEETS</b> Creamy Blue Cheese Dressing, Little Gem Lettuce, Egg, Sweet Peas, Honey Mustard	16.25
<b>CRISPY TEMPURA SHRIMP &amp; GREEN PAPAYA SALAD</b> Mango Purée, Thai Herbs, Shaved Cabbage, Roasted Peanuts, Lime Aioli, Ginger Vinaigrette	18.50
<b>ORGANIC BABY BEET &amp; LOCAL CITRUS SALAD</b> Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25

## Entrées

<b>ROASTED RACK OF LAMB &amp; SPICED RHUBARB CHUTNEY</b> Fennel Scented Couscous, Whipped Turnips, Baby Broccoli, Caramelized Lamb Jus	39.75
<b>SPICED CABRILLA GROUPER &amp; CRISPY CALAMARI</b> Alaskan Potatoes, Broccolini, Braised Artichokes, Green Olive Remoulade, Romesco Sauce	37.50
<b>CABERNET BRAISED PRIME BEEF SHORT RIBS</b> Root Vegetable Roast, Sweet-Onion Potato Purée, Brussels Sprouts, Cipollini Onions	39.75
<b>PAN SEARED DAYBOAT SCALLOPS &amp; SPRING ONION RISOTTO</b> Garlic Rock Shrimp, Morel Mushrooms, Sweet Peas, Fava Beans, Saffron-Shellfish Sauce	37.25
<b>GRILLED BEEF TENDERLOIN &amp; TRUFFLED TWICE BAKED POTATO</b> Crispy Bacon, Aged White Cheddar, Nueske Ham, Asparagus, Mushroom Roast, Red Wine Jus <i>* Substitute Prime Ribeye Cap add 14.00</i>	38.50
<b>ROASTED DUCK BREAST &amp; CARAMELIZED ONION-GOAT CHEESE GALETTE</b> Leg Confit, Anise Whipped Carrots, Shaved Brussels Sprout Sauté, Kumquats, Roasted Duck Jus	38.75
<b>PORCINI MUSHROOM RAVIOLI &amp; ROASTED MOREL MUSHROOMS</b> Sweet Peas, Italian Kale, Roasted Tomatoes, Parmigiano Reggiano, Truffle Emulsion	29.75
<b>MISO MARINATED BLACK COD &amp; SHRIMP DUMPLINGS</b> Sesame-Bok Choy Sauté, Scallion-Pea Shoot Salad, Cilantro-Thai Chile Vinaigrette	39.25
<b>PRIME RIBEYE CAP &amp; BRAISED BEEF SHORT RIB DUO</b> Truffled Twice Baked Potato, Nueske Ham, Asparagus, Mushroom Sauté, Root Vegetable Roast	50.50

3/10/2019