

## Starters

<b>WILD ONION &amp; SHELLFISH SOUP</b> Dungeness Crab, Shrimp, Roasted Tomatoes, Charred Jalapeño, Lobster Butter, Sourdough Croutons	15.75
<b>CHILLED AVOCADO &amp; SPRING VEGETABLE SOUP</b> Shaved English Breakfast Radish, China Rose Sprouts, Toy Box Peppers, Sweet Peas, Cucumber	14.75
<b>ALDERWOOD SMOKED KING SALMON &amp; SLOW EGG</b> Cucumber-Radish Salad, Curry, Trout Roe, Hearts of Palm, Lemon Potato Crisps, Dill Crème Fraîche	16.50
<b>BLUE CHEESE SOUFFLÉ &amp; STRAWBERRY-RHUBARB ROAST</b> Fennel-Watercress Salad, Strawberries, Balsamic, Coriander Toasted Almonds	17.75
<b>HAMACHI TARTARE &amp; SESAME-NORI CRACKERS</b> Pink Lady Apple, Serrano Chiles, Micro Celery, Radish, Yuzu Aioli, Ginger Vinaigrette	18.75
<b>CHARDONNAY BRAISED ARTICHOKE &amp; BURRATA "PANZANELLA"</b> Shaved Chorizo, Olive Oil Roasted Tomatoes, Fava Beans, Harissa, Warm Rye Croutons	17.50
<b>SPRING PEA SALAD &amp; PARMESAN GRISSINI</b> Pea Tendrils, Snow Peas, Sugar Snap Peas, Shaved Manchego, Creamy Buttermilk Dressing, Dill	16.25
<b>LOCAL GRAPEFRUIT &amp; AVOCADO SALAD</b> Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	17.25
<b>CRISPY TEMPURA SHRIMP &amp; GREEN PAPAYA SALAD</b> Mango Purée, Thai Herbs, Shaved Cabbage, Roasted Peanuts, Lime Aioli, Ginger Vinaigrette	18.50
<b>CAPONATA RAVIOLI &amp; SLOW ROASTED TOMATOES</b> White Anchovies, Gremolata, Taggiasca Olives, Capers, Lemon-Olive Oil, Grana Padano	16.50
<b>ORGANIC BABY BEET &amp; LOCAL CITRUS SALAD</b> Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25

## Entrées

<b>SESAME-PRAWN CRUSTED HALIBUT &amp; TRUFFLED DASHI BUTTER</b> Pickled Hon Shimeji Mushrooms, Miso Roasted Asparagus, Snow Peas, Shaved Radish Salad	39.50
<b>PAN SEARED DAYBOAT SCALLOPS &amp; SPRING ONION RISOTTO</b> Garlic Rock Shrimp, Morel Mushrooms, Sweet Peas, Cherry Tomatoes, Saffron-Shellfish Sauce	37.25
<b>CABERNET BRAISED PRIME BEEF SHORT RIBS</b> Brussels Sprouts, Root Vegetable Roast, Sweet Onion-Potato Purée, Cipollini Onions	39.75
<b>HERB CRUSTED RACK OF LAMB &amp; SPICED LOIN</b> Pea Ravioli, Broccolini, Saffron Braised Sweet Peppers, Whipped Carrots, Caramelized Lamb Jus	39.75
<b>GRILLED BEEF TENDERLOIN &amp; HAM &amp; CHEESE POTATO PAVÉ</b> Crispy Bacon, Aged White Cheddar, Broccolini, Mushroom Roast, Horseradish Cream, Red Wine Jus <i>* Substitute Prime Ribeye Cap add 14.00</i>	38.50
<b>PORCINI MUSHROOM RAVIOLI &amp; ROASTED MOREL MUSHROOMS</b> Sweet Peas, Italian Kale, Roasted Tomatoes, Parmigiano Reggiano, Truffle Emulsion	29.75
<b>ROASTED DUCK BREAST &amp; CRISPY LEG CONFIT</b> Wild & Whole Grain Rice, Whipped Sunchoke, Choy Sum, Kumquat Marmalade, Duck Jus	38.75
<b>MISO MARINATED BLACK COD &amp; SHIITAKE MUSHROOM SPRING ROLL</b> Sesame-Bok Choy Sauté, Scallion-Pea Shoot Salad, Enoki Mushrooms, Thai Chile Vinaigrette	39.25
<b>PRIME RIBEYE CAP &amp; BRAISED BEEF SHORT RIB DUO</b> Ham & Cheese Potato Pavé, Crispy Bacon, Broccolini, Mushroom Sauté, Root Vegetable Roast	50.50

4/4/2019