

Starters

CREAMY LOBSTER SOUP & SAFFRON-SHRIMP RAVIOLI Roasted Spring Squash, Cherry Tomatoes, Fennel, Sweet Peppers, Basil Pesto	15.75
GOLDEN CAULIFLOWER SOUP & SMOKED PORK SAUSAGE Alaskan Potatoes, Herbed Goat Cheese, Lemon-Olive Oil, Sourdough Croutons	14.75
TEMPURA SOFT SHELL CRAB & CHILI-COCONUT GLAZE Peach-Cabbage Salad, Thai Herbs, Roasted Peanuts, Lime Aioli, Ginger-Soy Vinaigrette	17.50
BLUE CHEESE SOUFFLÉ & STRAWBERRY-RHUBARB ROAST Fennel-Watercress Salad, Strawberries, Balsamic, Coriander Toasted Almonds	17.75
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	17.25
BURRATA CHEESE & WHITE PEACH SALAD Shaved Prosciutto, Cherries, Sweet Pepper Chutney, Arugula, Fennel, Sour Cherry-Walnut Toast	17.50
YELLOWFIN TUNA TARTARE & SESAME-NORI CRACKERS Short Grain Rice, Fresno Chiles, Avocado, Scallion, Pickled Cucumber, Honey-Soy Dressing	18.75
CRISPY BACON & CHERRY TOMATO SALAD Butterleaf Lettuce, Blue Lake Beans, Crispy Onions, Buttermilk-Blue Cheese Dressing	16.50
CRISPY DUCK LEG CONFIT & ROASTED TART CHERRIES Endive Salad, Herbed Couscous, Banyuls Vinaigrette, Cherry-Balsamic Reduction	18.50
SPRING PEA SALAD & PARMESAN GRISSINI Pea Tendrils, Snow Peas, Sugar Snap Peas, Shaved Manchego, Creamy Buttermilk Dressing, Dill	16.25
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25

Entrées

MISO MARINATED BLACK COD & RAMEN NOODLES Soy Braised Shiitake Mushrooms, Radish-Pea Shoot Salad, Bok Choy Sauté, Hot & Sour Broth	39.25
CABERNET BRAISED PRIME BEEF SHORT RIBS Brussels Sprouts, Root Vegetable Roast, Sweet Onion-Potato Purée, Sugar Snap Peas, Cipollini Onions	39.75
SPICE SEARED ORA KING SALMON & TAMALE CAKE Braised Tomatillo Sauce, Savoy Spinach Sauté, Cilantro, Avocado, Cherry Tomatoes, Mango	38.50
RACK OF LAMB & BACON WRAPPED LOIN White Cheddar Braised Potatoes, Broccolini, Fennel Purée, Peach Chutney, Caramelized Lamb Jus	39.75
GRILLED BEEF TENDERLOIN WITH HAM & CHEESE POTATO SOUFFLÉ Crispy Bacon, Aged White Cheddar, Nueske Ham, Blue Lake Beans, Roasted Tomato, Red Wine Jus <i>* Substitute Prime Ribeye Cap add 14.00</i>	38.50
PORCINI MUSHROOM RAVIOLI & SHAVED BLACK TRUFFLES Sweet Peas, Italian Kale, Roasted Tomatoes, Parmigiano Reggiano, Truffle Emulsion	29.75
CHICKEN PICCATA & DUNGENESS CRAB Chardonnay Braised Artichokes, Taggiasca Olives, Cherry Tomatoes, Savoy Spinach, Lemon Butter	36.50
FLASH SEARED LOCAL BLUEFIN TUNA & SHRIMP DUMPLINGS Green Bean-Chili Stir Fry, Sweet Pepper Relish, Pickled Hon Shimeji Mushrooms, Truffled Ponzu	36.25
PRIME RIBEYE CAP & BRAISED BEEF SHORT RIB DUO Ham & Cheese Potato Soufflé, Crispy Bacon, Blue Lake Beans, Mushroom Sauté, Root Vegetable Roast	50.50

5/7/2019