

## Starters

<b>GOLDEN CAULIFLOWER SOUP &amp; CHARDONNAY BRAISED ARTICHOKEs</b>	14.75
Smoked Pork Sausage, Alaskan Potatoes, Caper-Lemon Butter, Roasted Tomatoes, Sourdough Crumbs	
<b>CHILI VERDE SOUP &amp; SPICED CHICKEN MEATBALLS</b>	14.75
Hominy, Sonoma Pepper Jack Cheese, Avocado, Lime Sour Cream, Spiced Corn Chips	
<b>TEMPURA SOFT SHELL CRAB &amp; CHILI-COCONUT GLAZE</b>	17.50
Peach-Cabbage Salad, Thai Herbs, Roasted Peanuts, Lime Aioli, Ginger-Soy Vinaigrette	
<b>BLUE CHEESE SOUFFLÉ &amp; STRAWBERRY-RHUBARB ROAST</b>	17.75
Fennel-Watercress Salad, Strawberries, Balsamic, Coriander Toasted Almonds	
<b>LOCAL GRAPEFRUIT &amp; AVOCADO SALAD</b>	17.25
Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	
<b>BURRATA CHEESE &amp; WHITE PEACH SALAD</b>	17.50
Shaved Prosciutto, Cherries, Sweet Pepper Chutney, Arugula, Fennel, Sour Cherry-Walnut Toast	
<b>YELLOWFIN TUNA TARTARE &amp; SESAME-NORI CRACKERS</b>	18.75
Short Grain Rice, Fresno Chiles, Avocado, Scallion, Pickled Cucumber, Honey-Soy Dressing	
<b>CRISPY BACON &amp; CHERRY TOMATO SALAD</b>	16.50
Butterleaf Lettuce, Blue Lake Beans, Crispy Onions, Buttermilk-Blue Cheese Dressing	
<b>CRISPY DUCK LEG CONFIT &amp; ROASTED TART CHERRIES</b>	18.50
Endive Salad, Herbed Couscous, Banyuls Vinaigrette, Cherry-Balsamic Reduction	
<b>BUFFALO MOZZARELLA &amp; CHEROKEE PURPLE TOMATO SALAD</b>	16.25
Cucumbers, Taggiasca Olives, Cherry Tomatoes, Banyuls Vinaigrette, Parmesan Grissini	
<b>ORGANIC BABY BEET &amp; LOCAL CITRUS SALAD</b>	17.25
Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	

## Entrées

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

5/31/2019