

## Starters

<b>SWEET CORN SOUP &amp; BRAISED PORCINI MUSHROOMS</b> Charred Italian Peppers, Truffled Corn Sauté, Fines Herbes, Smoked Paprika, Sourdough Crumbs	14.75
<b>CHILLED HEIRLOOM TOMATO SOUP &amp; GREEN GARLIC HUMMUS</b> Naan Bread, Golden Cherry Tomatoes, Roasted Eggplant, Spring Squash, Lemon-Olive Oil	14.75
<b>LOCAL FRENCH MELON &amp; CUCUMBER SALAD</b> Cilantro-Lime Vinaigrette, Toasted Sesame Seeds, Melon Consommé, Chiles, Micro Cilantro, Mint	16.25
<b>TEMPURA SOFT SHELL CRAB &amp; O'HENRY PEACHES</b> Citrus-Chili Glaze, Thai Herbs, Roasted Peanuts, Shaved Cabbage, Lime Aioli, Ginger-Soy Vinaigrette	17.50
<b>BLUE CHEESE SOUFFLÉ &amp; SANTA ROSA PLUMS</b> Gingered Plum Compote, Fennel-Watercress Salad, Balsamic, Coriander Toasted Almonds	17.75
<b>LOCAL GRAPEFRUIT &amp; AVOCADO SALAD</b> Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	17.25
<b>BURRATA CHEESE &amp; PEACH SALAD</b> Shaved Prosciutto, Cherries, Sweet Pepper Chutney, Arugula, Fennel, Sour Cherry-Walnut Toast	17.50
<b>YELLOWFIN TUNA TARTARE &amp; SESAME-NORI CRACKERS</b> Short Grain Rice, Fresno Chiles, Avocado, Scallion, Pickled Cucumber, Honey-Soy Dressing	18.75
<b>CHARRED OCTOPUS AGUACHILE</b> Braised Potatoes, Pickled Spring Peppers, Golden French Beans, Burnt Onion Mayonnaise	17.50
<b>BUFFALO MOZZARELLA &amp; CHEROKEE PURPLE TOMATO SALAD</b> Cucumbers, Taggiasca Olives, Cherry Tomatoes, Patty Pan Squash, Banyuls, Parmesan Grissini	16.25
<b>ORGANIC BABY BEET &amp; LOCAL CITRUS SALAD</b> Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25

## Entrées

<b>MISO MARINATED BLACK COD &amp; RAMEN NOODLES</b> Soy Braised Shiitake Mushrooms, Radish-Pea Shoot Salad, Bok Choy Sauté, Hot & Sour Broth	39.25
<b>CABERNET BRAISED PRIME BEEF SHORT RIBS</b> Spring Squash, Sweet Italian Peppers, Cherry Tomatoes, Sweet Onion-Potato Purée, Sweet Corn Sauté	39.75
<b>SPICE SEARED DAY BOAT SCALLOPS &amp; BRAISED ARTICHOKE TORTELLINI</b> Spring Onion-Corn Fricassée, Chanterelle Mushrooms, Chimichurri, Saffron-Shellfish Broth	38.50
<b>BACON WRAPPED VEAL LOIN &amp; PETITE SPRING ARTICHOKE</b> Garlic Purée, Olive Oil Roasted Tomatoes, Summer Beans, Pickled Mustard Seed, Pistachios, Veal Jus	39.75
<b>GRILLED BEEF TENDERLOIN &amp; TRUFFLED TWICE BAKED POTATO</b> Crispy Bacon, Aged White Cheddar, Mushroom Roast, Broccolini, Red Wine Jus <i>* Substitute Prime Ribeye Cap add 14.00</i>	38.50
<b>PORCINI MUSHROOM RAVIOLI &amp; SHAVED BLACK TRUFFLES</b> King Trumpet Mushrooms, Italian Kale, Roasted Tomatoes, Parmigiano Reggiano, Truffle Emulsion	29.75
<b>APRICOT-HONEY GLAZED DUCK BREAST &amp; LEG CONFIT</b> Sweet Corn Spoonbread, Shaved Brussels Sprouts, Braised Spring Onions, Roasted Cherries	38.75
<b>FLASH SEARED LOCAL BLUEFIN TUNA &amp; SHRIMP DUMPLINGS</b> Green Bean-Chili Stir Fry, Sweet Pepper Relish, Pickled Hon Shimeji Mushrooms, Truffled Ponzu	36.25
<b>PRIME RIBEYE CAP &amp; BRAISED BEEF SHORT RIB DUO</b> Truffled Twice Baked Potato, Crispy Bacon, Broccolini, Mushroom Sauté, Root Vegetable Roast	50.50

6/18/2019