

## Starters

<b>SWEET CORN SOUP &amp; SMOKED PORK SAUSAGE</b> Italian Long Peppers, Corn Sauté, Chives, Paprika Oil, Sourdough Croutons	15.75
<b>GOLDEN TOMATO GAZPACHO &amp; WHIPPED GOAT CHEESE-CAPER CROSTINI</b> Peeled Cherry Tomatoes, Egg, Cucumber, Micro Basil, Sweet Peppers, Lemon-Olive Oil	15.75
<b>LOCAL FIG &amp; FRENCH MELON SALAD</b> Concord Grapes, Fennel, Belgian Endive, Fig Jam-Feta Cheese Crostini, Elderflower-Rosé Gelée	16.25
<b>BABY ARTICHOKE &amp; GOLDEN BEAN SALAD</b> Summer Peppers, Peeled Cherry Tomatoes, Artisanal Chorizo, Taggiasca Olives, Manchego Cheese	17.50
<b>BLUE CHEESE SOUFFLÉ &amp; DANCING DEMON PLUMS</b> Gingered Plum Compote, Fennel-Watercress Salad, Balsamic, Coriander Toasted Almonds	17.75
<b>BLT SALAD &amp; WHITE CHEDDAR GRILLED CHEESE</b> Braised Bacon, Romaine Wedge, Summer Corn, Buttermilk Dressing, Balsamic, Basil-Olive Oil	16.25
<b>LOCAL GRAPEFRUIT &amp; AVOCADO SALAD</b> Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	17.25
<b>TEMPURA SOFT SHELL CRAB &amp; SUMMER MELON</b> Citrus-Chili Glaze, Thai Herbs, Roasted Peanuts, Shaved Cabbage, Lime Aioli, Ginger-Soy Vinaigrette	18.50
<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; MANGO-GREEN PAPAYA SALAD</b> Aguachile, Coriander, Pickled Peppers, Cucumber, Yuzu Aioli, Sesame-Nori Crackers	19.75
<b>ORGANIC BABY BEET &amp; SUMMER BERRY SALAD</b> Buffalo Mozzarella, Shaved Fennel, Chimichurri, Strawberry Gel, Citrus Oil, Honey Glazed Walnuts	17.25

## Entrées

<b>FOREST MUSHROOM RAVIOLI &amp; SHAVED BLACK TRUFFLES</b> Sweet Corn Sauté, Lima Beans, Heirloom Cherry Tomatoes, Parmigiano-Reggiano, Truffle Butter	29.75
<b>MISO MARINATED SEA BASS &amp; SHRIMP-THAI CURRY</b> Vegetable Dumpling, Soy Braised Shiitake Mushrooms, Sweet Corn, Bok Choy Sauté, Coconut Milk	39.25
<b>ROASTED DUCKLING &amp; BALSAMIC MARINATED FIGS</b> Crispy Leg Confit, Italian Kale, Pearl Pasta, Toasted Almonds, Black Currant Jam, Duck Jus	38.75
<b>CABERNET BRAISED PRIME BEEF SHORT RIBS</b> Summer Squash, Italian Sweet Peppers, Cherry Tomatoes, Sweet Onion-Potato Purée, Corn Sauté	39.75
<b>GRILLED BEEF TENDERLOIN &amp; TRUFFLED TWICE BAKED POTATO</b> Crispy Bacon, Aged White Cheddar, Mushroom Roast, Summer Beans, Red Wine Jus	42.50
<b>FLASH SEARED LOCAL BLUEFIN TUNA &amp; DUNGENESS CRAB FRIED RICE</b> XO Roasted Eggplant, Summer Beans, Jalapeño Butter, Nueske Ham, Ginger-Citrus Glaze	38.50
<b>CRISPY VEAL SCHNITZEL &amp; BRAISED CHEEK</b> Truffle Whipped Potatoes, Yellow Wax Beans, Up Egg, Braised Artichokes, Veal Jus	39.75
<b>GRILLED LOCAL SWORDFISH &amp; CRISPY CALAMARI</b> Coriander Stewed Tomatoes, Garlic Purée, Roasted Potatoes, Saffron-Green Olive Remoulade	37.25
<b>GRILLED BEEF TENDERLOIN &amp; BRAISED SHORT RIB DUO</b> Truffled Twice Baked Potato, Crispy Bacon, Summer Beans, Mushroom Sauté, Red Wine Jus	53.50

8/30/2019