

Starters

CURRIED LOBSTER-SHELLFISH SOUP & SHRIMP MEATBALLS Sweet Pepper Roast, Rice, Cilantro, Sesame-Chili Oil, Whipped Coconut Milk	15.75
CAULIFLOWER SOUP & TOASTED MARCONA ALMONDS Charred Florets, Chimichurri, Farmers' Market Raisins, Lemon-Olive Oil, Fines Herbes	15.75
CHILLED DUNGENESS CRAB SALAD Pink Lady Apple-Serrano Chile Slaw, Aguachile, Micro Celery, Cilantro, Fennel Cracker	19.75
BRAISED ARTICHOKE SALAD & OLIVE TAPENADE TOAST Roasted Balsamic Tomatoes, Arugula, Frisée, Slow Egg, Chorizo, Poached Garlic Aioli	17.50
SUGAR SNAP PEA SALAD & SHAVED MANCHEGO Golden Pea Shoots, Petite Pea Greens, Creamy Pepper Dressing, Sourdough Croutons	17.25
FRIED CHICKEN SALAD Pickled Beets, Little Gem Lettuce, Blue Cheese Dressing, Crispy Bacon, Egg, Honey Mustard	18.50
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Arugula, Frisée, Purple Haze Goat Cheese, Toasted Pistachios, Dates	17.25
CAVATELLI & SWEET PEAS Andouille Sausage, Petite Pea Greens, Aleppo, Spiced Breadcrumbs, Chardonnay Butter	18.50
BLUE CHEESE SOUFFLE & RHUBARB ROAST Strawberries, Fennel-Watercress Salad, Citrus-Ginger Reduction, Coriander Scented Almonds	17.75
HALIBUT SASHIMI & GREEN PAPAYA SALAD Citrus Oil, Thai Herbs, Serrano Chili, Chimichurri, Lemongrass-Ginger Broth, Yuzu Aioli	19.75
ORGANIC BABY BEETS & BURRATA CHEESE Shaved Fennel, Local Citrus, Banyuls Vinaigrette, Orange Marmalade, Honey Glazed Walnuts	17.25

Entrées

MISO ROASTED BLACK COD & SHRIMP WONTON Sweet Peas, Bok Choy Sauté, Shiitake Mushrooms, Truffled Dashi, Sesame-Chili Oil	39.25
GRILLED RIBEYE CAP STEAK & SMOKED WHITE CHEDDAR-TRUFFLE GRATIN Crispy Bacon, Broccolini, Roasted Tomato, Onion Confit, Mushroom Sauté, Red Wine Jus	42.50
ROASTED RACK OF LAMB & SPICED BRAISED SHANK Green Garlic Purée, Sweet Peas, Swiss Chard, Citrus Poached Rhubarb, Caramelized Lamb Jus	39.50
PORCINI MUSHROOM RAVIOLI & GARLIC STEWED TOMATOES Roasted Kabocha Squash, Italian Black Kale, Citrus Scented Ricotta Cheese, Truffle Butter	29.75
CABERNET BRAISED PRIME BEEF SHORT RIBS Roasted Root Vegetables, Swiss Chard Sauté, Sweet Onion-Potato Purée, English Peas	39.75
ROASTED DUCK BREAST & LEG CONFIT Fennel Purée, Roasted Strawberries, Onion Jam, Bacon Braised Italian Kale, Kumquats	37.75
CRISPY SKIN STRIPED BASS & CHARDONNAY BRAISED ARTICHOKE Alderwood Smoked Mashed Potatoes, Broccolini Roast, Winter Citrus, Lemon-Caper Butter	39.25
CORIANDER ROASTED CABRILLA GROUPER & CREAMY POLENTA Pasilla Chili Braised Tomatoes, Brussels Sprouts, Sweet Peppers, Tomatillo Sauce	36.75
RIBEYE CAP STEAK & BRAISED SHORT RIB DUO Smoked White Cheddar-Truffle Gratin, Crispy Bacon, Broccolini, Mushroom Sauté, Red Wine Jus	53.50

2/25/2020