

[for the table]

GUACAMOLE [G,V]

Fresh Tortilla Chips, Lime Crème,
Cilantro Pickled Chilies
15

BLISTERED BRUSSELS SPROUTS [V]

Delicata Squash, Chorizo
Saffron-Cider Vinaigrette
Smoked Paprika Aioli
15

LOCAL CHEESE & CHARCUTERIE

Grilled Bread, Dried Fruits
Toasted Nuts, Marinated Olives
26

FRESH BURRATA [V]

Local Stonefruit Mostarda
Grilled Bread
18

[starters]

FOREST MUSHROOM TOAST [V]

Herbed Bellwether Farms Ricotta
Fall Squash, Tartufata
16
poached egg / 2

HOUSEMADE KIMCHI & DUNGENSESS CRAB PANCAKE

Korean BBQ Sauce, Watermelon
Radish
18

SUNCHOKE SOUP [V]

Asian Pear, Herbed Crème Fraiche,
Black Seed Crackers
14

AHI TUNA POKE

Wakame, Avocado, Watermelon
Radish
Wasabi Peas, Crispy Wontons
18

CAESAR SALAD

Romaine Hearts, Boquerones
Focaccia Croutons
Parmigiano Reggiano
14

CLASSIC SHRIMP COCKTAIL [G]

American & French Cocktail Sauces
Fresh Lemon
24

[mains]

OCTOPUS & SHRIMP 'FRA DIAVOLO'

Manila Clams, Garganelli Pasta
Capers, Artichoke Hearts, Olives
Spicy Tomato Sauce
34

LINGUINE PASTA [V]

Basil Pesto, Borlotti Beans
Garden Cherry Tomatoes
Pancetta Crumble
25

SEARED SWORDFISH TACOS [G]

Susana's Tortillas, Citrus Salsa, Black
Beans
18 app / 26 entrée

SEARED HALIBUT "FLOYD CARDOZ" [G]

Watermelon Curry, Crispy Rice Flakes
Wilted Watercress, Lime
36

CAST IRON CHICKEN [G]

Chanterelles, Sweet Corn, Green
Chard
Marble Potatoes, Mustard Jus
30

'STEAK FRITES'

Prime 10oz NY Strip, Herb Fries
Mixed Garden Greens
L-1 Steak Sauce
45

We use sustainable, organic and biodynamic products whenever possible.

Our Chefs are delighted to create any seasonally inspired dishes for your pleasure

(California State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food-borne illnesses)

A service charge of 20% will be added to all parties of 6 or more.

[V] – Vegetarian [G] Gluten-free
Executive Chef – Jim Leiken

[sides]

FORAGED MUSHROOM
FRICASSEE [G,V]
10

HERB FRIES [V]
7

ROASTED MARBLE POTATOES
[G,V]
8

TRUFFLE FRIES [V]
12

SAUTÉED SWEET CORN [G,V]
8

PETITE MIXED GREENS [G,V]
8

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