

## [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]**

Fall Fruit Mostarda  
Grilled Bread  
18

## [starters]

### **FOREST MUSHROOM TOAST [V]**

Herbed Bellwether Farms Ricotta  
Fall Squash, Tartufata  
16

### **MISO SOUP**

French Press Dashi, House Made Miso  
Smoky Mushrooms, Wakame  
Golden Shallots  
14

### **AHI TUNA POKE**

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

### **CAESAR SALAD**

Romaine Hearts, Boquerones  
Focaccia Croutons  
Parmigiano Reggiano  
14

### **ROASTED BEET & PERSIMMON SALAD [V,G]**

Endive, Chèvre, Crispy Walnuts  
Blood Orange Vinaigrette  
15

### **CELERY CHESTNUT & APPLE SOUP [V]**

Brioche Croutons  
Fines Herbes Whipped Cream  
14

### **MIXED GARDEN GREENS**

Toybox Cherry Tomatoes, Watermelon  
Radish, Golden Balsamic Vinaigrette  
11

### **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

### **SAUTEED ALASKAN HALIBUT [G]**

Honeynut Squash Purée  
Almond-Pomegranate Brown Butter  
Arrowleaf Spinach  
36

### **CAST IRON CHICKEN [G]**

Chanterelles, Roasted Brussels  
Double Cider Onions, Marble Potatoes,  
Chicken Jus  
30

### **'STEAK FRITES'**

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

## [sides]

### **FORAGED MUSHROOM FRICASSEE [G,V]**

10

### **ROASTED MARBLE POTATOES [G,V]**

8

### **ROASTED BRUSSELS SPROUTS [G,V]**

8

### **HERB FRIES [V]**

7

### **TRUFFLE FRIES [V]**

12

### **HEIRLOOM CAULIFLOWER [G,V]**

8

*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