

[for the table]

GUACAMOLE [G,V]

Fresh Tortilla Chips, Lime Crème, Cilantro
Pickled Chillies
15

FOUR CHEESE ARANCINI [V]

Basil Aioli
10

CAESAR SALAD

Romaine Hearts, Boquerones
Focaccia Croutons
Parmigiano Reggiano
14

MISO SOUP [G]

French Press Dashi, South River Miso
Wild Mushrooms, Wakame
Golden Shallots
14

RICE CRUSTED SCALLOPS [G]

Red Curry, Heirloom Cauliflower, Lime
App 18 / Entrée 35

LOCAL CHEESE & CHARCUTERIE

Grilled Bread, Dried Fruits
Toasted Nuts, Marinated Olives
26

FRESH BURRATA [V]

Rhubarb Mostarda
Grilled Bread
18

[starters]

ROASTED ASPARAGUS 'EN COCOTTE' [V]

Farm Egg, Estero Gold Reserve
Crispy Pancetta, Watercress
15

ROASTED BEET SALAD [V,G]

Pixie Mandarins, Arugula
Chèvre, Crispy Almonds
Blood Orange Vinaigrette
15

DUNGENESS CRAB CAKE

Lucy Garden Kohlrabi Slaw
Toasted Nori Mayo, Chili Crisp
18

CARROT & GREEN GARLIC SOUP [V]

Falafel Crumble, Cilantro
Pomegranate Molasses,
14

MIXED GARDEN GREENS [G,V]

Toybox Cherry Tomatoes, Watermelon
Radish Golden Balsamic Vinaigrette
11

CHIPOTLE SHRIMP TACOS [G]

Susana's Tortillas, Xni Pec Salsa
Citrus Slaw, Guacamole
App 17 / Entrée 32

[mains]

OCTOPUS & SHRIMP 'FRA DIAVOLO'

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

LIBERTY FARM DUCK BREAST

Poached Rhubarb, Sautéed Spinach
Farro Fritters, Earl Grey Duck Jus
37

LEMON & ROSEMARY ROASTED CHICKEN [G]

Broccoli di Cicco, Shoestring Potatoes
Spring Onion Marmalade
27

LINGUINE 'CACIO E PEPE' [V]

Pecorino Pepato, Cracked Pepper
Lucy Garden Pea Leaves
25

SEARED PACIFIC HALIBUT [G]

Butter Lettuce, Spring Peas, Shiitake
Sherry Gastrique
38

SPRING PEA RISOTTO [G,V]

Fava-Hazelnut Pesto, Crispy Prosciutto
Parmigiano Reggiano,
App 16 / Entrée 26

'STEAK FRITES'

10oz Niman Ranch Prime NY Strip
House Made Fries, Mixed Greens
L-1 Steak Sauce
45

RED WINE BRAISED SHORTRIB 'BOURGUIGNON' [G]

Roasted Potatoes, Hobbs' Bacon
Forest Mushrooms, Baby Carrots
43

[sides]

FORAGED MUSHROOM FRICASSEE [G,V]

10

HERB FRIES [V]

7

SAUTÉED ASPARAGUS [G,V]

8

ROASTED MARBLE POTATOES [G,V]

8

SPRING PEAS AND CARROTS [G,V]

8

TRUFFLE FRIES [V]

12

BROCCOLI DI CICCIO [G,V]

8

SAUTÉED SPINACH [G,V]

8

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