

[for the table]

GUACAMOLE [G,V]

Fresh Tortilla Chips, Lime Crème,
Cilantro Pickled Chilies
15

BLISTERED SHISHITO PEPPERS [G,V]

Lemon Aioli, Sea Salt
16

LOCAL CHEESE & CHARCUTERIE

Grilled Bread, Dried Fruits
Toasted Nuts, Marinated Olives
26

FOUR CHEESE ARANCINI [V]

Basil Aioli
10

[starters]

FRESH BURRATA [V]

Stonefruit Mostarda
Grilled Bread
18

CAESAR SALAD

Romaine Hearts, Boquerones
Focaccia Croutons
Parmigiano Reggiano
14

ROASTED BABY BEETS [V,G]

Watermelon, Arugula
Chèvre, Crispy Almonds
Sherry Vinaigrette
15

CHILLED SUMMER SQUASH SOUP [V]

Squash Blossom Tempura
Minted Bellwether Ricotta
Roasted Tomato Marmalade
14

MISO SOUP [G]

French Press Dashi
House Made Lentil Miso
Garden Squash, Wakame
Golden Shallots
14

DUNGENESS CRAB CAKE

Lucy Garden Kohlrabi Slaw
Toasted Nori Mayo, Chili Crisp
18

MIXED GARDEN GREENS [G,V]

Toybox Cherry Tomatoes
Heirloom Radish
Golden Balsamic Vinaigrette
11

RICE CRUSTED SCALLOPS [G]

Red Curry, Heirloom Cauliflower, Lime
App 20 / Entrée 36

CHIPOTLE SHRIMP TACOS [G]

Susana's Tortillas, Xni Pec Salsa
Citrus Slaw, Guacamole
App 17 / Entrée 25

[mains]

ORRECHIETTE PASTA

Chorizo, Manila Clams
Heirloom Cherry Tomatoes
Rancho Gordo Beans, Arugula
27

LINGUINE 'CACIO E PEPE' [V]

Pecorino Pepato, Cracked Pepper
Baby Kale
25

SWEET CORN & LOBSTER RISOTTO

[G]
Scallion Oil, Bacon Jam
Parmigiano Reggiano
App 28 / Entrée 48

BRANZINO 'A LA PLANCHA' [G]

'Mayacamas' Spice, Basil Aioli
Grilled Summer Squash
Lucy Garden Preserved Lemon
33

TRIPLE-CUT SNAKE RIVER FARMS

KUROBUTA PORK 'PRIME RIB'
Roasted Peaches, Sauteed Greens
Summer Corn, Sweet Mustard BBQ Sauce
78 / for 2

'STEAK FRITES'

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

LEMON & ROSEMARY

ROASTED CHICKEN [G]

Sauteed Spinach, Shoestring Potatoes
Sweet Onion Marmalade
29

HERB MARINATED LAMB CHOPS [G]

Broccoli di Cicco, Chimichurri
Blistered Nardello Peppers
57

SEARED PACIFIC HALIBUT

Hazelnut Romesco, Arugula
Roasted Pepper 'Piperade'
38

[sides]

FORAGED MUSHROOM

FRICASSEE [G,V]
10

SAUTÉED SWEET CORN [G,V]

8

SAUTÉED SPINACH [G,V]

8

HERB FRIES [V]

7

TRUFFLE FRIES [V]

12

HEIRLOOM CAULIFLOWER [G,V]

8

BROCCOLI DI CICCIO [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