

[for the table]

GUACAMOLE [G,V]

fresh tortilla chips, lime crème, cilantro,
pickled chilies
17

BLISTERED SHISHITO PEPPERS [V]

lucy garden preserved lemon aioli,
shabazi, smoked sea salt
17

FOUR CHEESE ARANCINI [V]

black truffle aioli
15

PIG & PEACHES

la quercia prosciutto americano,
caramelized k&j peaches, crispy walnuts,
rogue smokey blue cheese, 25-year old
balsamic
21

LOCAL CHEESE & CHARCUTERIE

dried fruits, toasted nuts,
marinated olives
29

FRESH BURRATA [V]

stonefruit mostarda,
grilled sourdough
18

[starters]

CAESAR SALAD

romaine hearts, boquerones,
focaccia croutons,
parmigiano reggiano
15

DAILY SOUP

today's garden inspiration
AQ

SEARED AHI TUNA

yuzu, plum & horseradish chutney,
almonds, avocado, crispy wontons,
soy reduction
23

CHILLED AVOCADO

GAZPACHO [V]
Cucumber, Green Grapes
Cherry Tomato & Charred Corn Relish
15

WATERMELON & CUCUMBER SALAD [G]

grilled calamari, lime-chili salt
pickled ramps, watercress
tahini vinaigrette, crispy poha
18

STEAMED SALT SPRING MUSSELS

iacoppi farm butter beans, chorizo,
caramelized fennel, saffron aioli
garlic sourdough
18 app / 30 entree

[mains]

BOEUF DU JOUR

our butcher's daily selection of steaks
& chops, lucy garden vegetables
AQ

LUMACHE PASTA [V]

early girl tomato red wine 'arrabiata'
basil aioli, calabrian chili, parmigiano
28

TIMILIA BUSIATE PASTA

kale-pistachio pesto, summer squash,
speck ham, stracciatella
30

SEARED WILD KING SALMON [G]

sweet corn risotto, fire-roasted pasillas
crispy pancetta, morels, garden sorrel
46

SAUTEED PACIFIC SWORDFISH

hazelnut romesco, fire-roasted nardello
peppers, eggplant 'agrodolce', garlic chips
38

ROASTED ORGANIC CAULIFLOWER [V]

house made red curry, spinach,
lime, toasted peanuts
26

PAN SEARED LIBERTY FARMS SONOMA DUCK BREAST [G]

sweet corn polenta, roasted figs
broccoli di cicco, fig balsamic jus 42

BRAISED BEEF SHORTRIBS

citrus, bloomsdale spinach,
celery root, chili crisp, smoked salt
45

LEMON & ROSEMARY ROASTED CHICKEN [G]

chanterelles, arugula,
fingerling potatoes, pancetta
34

[sides]

FORAGED MUSHROOM FRICASSEE

[G,V]
12

HERB / TRUFFLE FRIES [V]

8 / 14

SAUTÉED SPINACH [G,V]

8

SWEET CORN [G,V]

8

BROCCOLI DI CICCO [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