

[for the table]

GUACAMOLE [G,V]

Fresh Tortilla Chips, Lime Crème,
Cilantro Pickled Chilies
15

FOUR CHEESE ARANCINI [V]

Basil Aioli
10

CAESAR SALAD

Romaine Hearts, Boquerones
Focaccia Croutons
Parmigiano Reggiano
14

MISO SOUP [G]

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

RICE CRUSTED SCALLOPS [G]

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

ORECCHIETTE PASTA

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

BRANZINO 'A LA PLANCHA' [G]

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

LEMON & ROSEMARY ROASTED CHICKEN [G]

Sauteed Chanterelles, Arugula
Little Farm Potatoes, Pancetta
29

FORAGED MUSHROOM FRICASSEE [G,V]

10

HERB FRIES [V]

7

BLISTERED SHISHITO PEPPERS [G,V]

Lemon Aioli, Sea Salt
16

[starters]

FLOYD'S HEIRLOOM TOMATO SALAD [V,G]

Three Basils, Red Chilies, Ginger
Buttermilk Paneer, Papadum
17

PORT-GLAZED FIGS

Baked Local Brie, Duck Prosciutto
Grilled Walnut-Raisin Bread
18

ROASTED BABY BEETS [V,G]

Watermelon, Arugula
Chèvre, Crispy Almonds
Sherry Vinaigrette
15

[mains]

LINGUINE 'CACIO E PEPE' [V]

Pecorino Pepato, Cracked Pepper
Baby Kale
25

TRIPLE-CUT SNAKE RIVER FARMS KUROBUTA PORK 'PRIME RIB'

Roasted Peaches, Sauteed Greens
Summer Corn, Sweet Mustard BBQ Sauce
78 / for 2

HERB MARINATED LAMB CHOPS [G]

Broccoli di Cicco, Chimichurri
Blistered Nardello Peppers
57

[sides]

SAUTÉED SWEET CORN [G,V]

8

TRUFFLE FRIES [V]

12

BROCCOLI DI CICCIO [G,V]

LOCAL CHEESE & CHARCUTERIE

Dried Fruits, Toasted Nuts
Marinated Olives
29

FRESH BURRATA [V]

Stonefruit Mostarda
Grilled Bread
18

CHILLED AVOCADO GAZPACHO [V]

Cucumber, Green Grapes
Cherry Tomato & Charred Corn Relish
Toasted Levain
15

MIXED GARDEN GREENS [G,V]

Toybox Cherry Tomatoes
Heirloom Radish
Golden Balsamic Vinaigrette
11

GODDESS MELON & POACHED GULF SHRIMP [G]

Marcona Almond & Bacon Vinaigrette
Arugula, Cracked Pepper
17

SWEET CORN & LOBSTER RISOTTO [G]

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

'STEAK FRITES'

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

SEARED PACIFIC HALIBUT

Hazelnut Romesco, Arugula
Roasted Pepper 'Piperade'
38

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