

DINNER
menu

[for the table]

BLISTERED SHISITO PEPPERS, G V
gojuchange aioli,
sesame, and lime
[15]

*OYSTERS ON THE HALFSHELL, G
champagne mignonette,
lemon
[1/2 dozen 24, Dozen, 45]

FRESH BURRATA, V
pear & fig mostarda,
grilled bread
[18]

[sides]

SAUTEÉD BLOOMSDALE
SPINACH, G V
[8]

HEIRLOOM CAULIFLOWER, G V
[8]

IACOPPI FARM BUTTER BEANS
prosciutto & preserved lemon
[8]

WHITE CHEDDAR GITS
bacon jam
[8]

FORAGED MUSHROOM
FRICASSE
[10]

[starters]

*WARM ROASTED BEET SALAD
blood orange vinaigrette,
toasted pistachios, crispy prosciutto,
grilled rosemary focaccia
[15]

CAESAR SALAD
romaine hearts, boquerones,
focaccia croutons,
parmigiano reggiano
[14]

*LUCY FALL SALAD, G
mixed chicories, k&j pears,
toasted almonds,
smoked duck breast,
banyuls vinaigrette
[15]

*SEARED AHI TUNA
marinated watermelon,
wasabi-avocado purée,
pickled garden cucumbers,
sweet soy reduction
[17]

FALL SQUASH SOUP, G V
pomegranate, apples,
vella dry jack, crispy kale
[14]

*CIDER BRAISED PORK BELLY, G
french lentils, green apple,
mustard sabayon
[18]

[mains]

*DUO OF PORK, G
kurobuta tenderloin,
slow-roasted shoulder,
caramelized k&j apples,
white cheddar grits
[36]

*COQ AU VIN
roasted local chicken,
red wine, forest mushroom,
marble potatoes,
and hobbs' bacon
[30]

*SEARED SEA SCALLOPS, G
heirloom cauliflower, crispy rice,
house-made green curry & lime
[35]

GNOCCHI, V
italian tartufata, kale pesto,
[15/ 28]

*PAN ROASTED HALIBUT
caramelized sunchoke purée,
iacoppi farm butter beans,
prosciutto, shaved brussels,
preserved lemon
[38]

HOUSE-MADE ORECHETTE
fall vegetable "bolognese,"
roasted squash purée,
baby kale, pecorino toscano
[26]

*PRIME BEEF TENDERLOIN
fontina & potato croquettes,
sautéed chanterelles,
bloomsdale spinach,
L-1 steak sauce
[48]

EXECUTIVE CHEF
[Jim Leiken]

[V] = Vegetarian or can be made vegetarian
[G] = Gluten Free

*We use sustainable, organic and biodynamic products whenever possible.
A service charge of 20% will be added to all parties of 6 or more.*

**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.*