

APPETIZERS

Butter Lettuce Salad buttermilk blue cheese, cherry tomatoes, smoked bacon, blue cheese vinaigrette		16
Spinach & Arugula Salad endive, candied walnuts, fried feta, grilled onion red wine vinaigrette		17
Roasted Beet Salad Humboldt Fog goat cheese, grilled radicchio, pistachios, onion marmalade, arugula		18
Warm Black Chickpea Salad Spanish white anchovies, romaine, roasted garlic vinaigrette		17
Lobster Cavatelli Maine lobster, cavatelli pasta, English peas, pioppini mushrooms		22
One Soup, Two Soups, Three Soups Roasted Tomato & Pepper Soup, goat cheese monte cristo Thai Lobster Soup Vegan Spring Vegetable Soup		11, 18, 22
Sautéed LaBelle Farms Foie Gras rhubarb, pistachio cocoa nib crust, raspberry gelée, foie gras flan		25
Beef Carpaccio green papaya salad, crispy shallots, chili peanuts		19
ENTRÉES		
Grilled Herbed Tofu confit tomatoes, artichokes, balsamic eggplant, preserved lemon spinach		26
Slow Roasted Wild Canadian Halibut braised romaine, English peas, fingerling potatoes, spring herbs		33
Sautéed New Zealand King Salmon baby artichokes, fava beans, green olive sauce		33
Whole Roasted Sonoma Baby Chicken corn, fava beans, leek fondue, black truffle sauce		30
Braised Pork Shank garlic rapini, smoked shallot & chorizo home fries, cider sage sauce		33
Grilled Tenderloin of Wild Boar roasted Brussels sprouts, herbed Yukon Gold potato spaetzle, violet mustard sauce		35
Grilled Filet of Beef farro, haricots verts, morcilla, Ossau-Iraty cheese, red wine sauce		37
DESSERT		
Blueberry Almond Turnover honey lemon mousse, fromage blanc ice cream, candied corn		12
Sticky Toffee Pudding brûléed bananas, toffee sauce, hazelnut gelato		12
Chocolate Coffee Parfait warm brownie, port reduction, glazed cherries, cocoa nibs		12
Tropical Sorbet Trio lychee ginger float, mango filled cone, banana bon bons		12
Malted Milk Chocolate Doughnuts earl grey caramel, crème fraîche strawberry ripple ice cream, toffee peanuts		12
Cookies & Milk house made cookies with warm spiced milk		10