



## START

### **Olives 8**

lemon, herbs, chile flakes, garlic

### **Chestnut Agnolotti 13**

brussels leaves, truffle butter, piave vecchio

### **Piquillo Peppers 15**

crab, salmon, scallops, chervil, b urre blanc

### **Brussels Sprouts 10**

nuoc cham, toasted macadamia nuts

### **Risotto 15**

asparagus, bread crumbs, herbs, parmesan emulsion

### **Carrots & Grains 13**

bhutanese red rice, turnips, broccolini, chimichurri, vegan jus

### **Little Gem Salad 14**

bacon, egg, blue cheese, herbs, breakfast radish, "ranch" dressing

### **Foie Gras Parfait 18**

huckleberries, pistachio, madeira cr me, toasted baguette

### **Dungeness Crab 18**

cucumber, haricots vert, mustard seeds, meyer lemon, micro greens

### **Charcuterie Board 25**

pate de campagne, soppressata, prosciutto de parma, duck liver mousse  
pickled vegetables, stone ground mustard, toasted baguette

## MAIN

### **Curry Dusted Tofu Medallions 24**

cauliflower, raisin caper vinaigrette, vegan jus

2016 Cooper Mountain Vineyards *Pinot Gris* 12

### **Nantucket Scallops 34**

bok choy, turnips, radishes, saffron b urre blanc

2016 Couly-Dutheil "Blanc de Franc" *Cabernet Franc* 12

### **Liberty Farms Duck Breast 35**

lentils, parsnips, spinach, mustard duck jus

2016 Integrity Wines *Pinot Noir* 14

### **Flat Iron Steak 36**

broccoli, carrots, mushrooms, bordelaise

2014 Chateau Musar Jeune Rouge *Cinsault/Syrah/Cabernet Sauvignon* 13