

START

Francese Baguette 6

cultured butter, espelette, lava salt, belle olive oil

Olives 8

lemon, herbs, chile flakes, confit garlic

Mixed Lettuces 9

champagne vinegar, belle olive oil

Agnolotti 15

fava beans, peccorino

Farmers Market Salad 14

kale, fennel, citrus, goat cheese, radishes, shallot vinaigrette

Chilled Purple Asparagus 15

bacon, burrata, egg yolk, grapes, kumquats, meyer lemon vinaigrette

Artichoke Fritto 13

meyer lemon, black garlic

Ahi Tuna 14

avocado, asian pears, chiles, citrus, quail egg, sesame oil

Wagyu Beef Carpaccio 15

arugula, capers, horseradish, lemon oil, red onion, piave vecchio

Braised Short Rib Ravioli 18

black trumpet mushrooms, tobacco onions, horseradish, piave vecchio, black truffle butter

Cheese 21

quince paste, grapes, almonds, cranberry walnut baguette

Charcuterie Board 25

pate de campagne, soppressata, prosciutto de parma, mortadella
pickled vegetables, stone ground mustard, toasted baguette



MAIN

Carbonara 21

black pepper, pork belly, egg yolk, parmesan

🍷 2016 Musar "Jeune Blanc" Viognier, Vermentino, Chardonnay 11

Curry Dusted Tofu Medallions 24

bok choy, beets, raisin caper vinaigrette, vegan jus, rainbow greens

🍷 2016 Weingüt Nik Weis St. Urbans-Hof Estate Riesling 12

California Halibut 34

cauliflower, quinoa, saffron buerre blanc

🍷 2016 Nikolaihof Gruner Veltliner 14

Lamb Loin 32

herb crust, spring onions, polenta, green almonds, pickled veg, lamb jus

🍷 2015 Daniele Mukuzani Saperavi 11

Liberty Farms Duck Breast 35

duck confit raviolo, sweet potatoes, turnips, spinach, duck jus

🍷 2011 Domaine Faiveley Bourgogne Pinot Noir 13

Ribeye Steak 36

broccoli, carrots, yellowfoot mushrooms, sauce bordelaise

🍷 2014 Kathryn Kennedy Estate Cabernet Sauvignon 32

04/13/18