



START

Grilled Oysters – half dozen 15
sauce bernaise

Francese Baguette 6
cultured butter, espelette, lava salt, belle olive oil

House Marinated Olives 8
lemon, herbs, chile flakes, confit garlic

Arancini 9
chipotle aioli, parsley

Turkey Ricotta Meatballs 12
tomato basil butter, parmesan reggiano, crispy sage

Wagyu Beef Carpaccio 14
arugula, black garlic, capers, horseradish, lemon oil, red onion, piave vecchio

Soif Caesar 11
little gems, anchovy green goddess dressing, herb croutons, shaved parmesan

Farmers Market Salad 13
mixed lettuces, fennel, citrus, goat cheese, radishes, grapes, sunflower seeds, shallot vinaigrette

Monterey Squid Ceviche 12
tubes and tentacles, cucumber gazpacho, kumquats, preserved lemon, citrus vinaigrette

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Cheese 18
assorted soft and hard cheeses from around the world
quince paste, grapes, toasted nuts, warm baguette

MAIN

Black Cod 28
napa cabbage, mushrooms, fava beans, dashi broth
2016 Tablas Creek Vineyard Clairette Blanc, Paso Robles 14

Curry Dusted Tofu Medallions 24
smoked cauliflower, raisin caper purée, vegan jus, rainbow greens
2016 Musar “Jeune Blanc” Viognier, Vermentino, Chardonnay 11

Liberty Farms Duck Breast 28
artichoke stems and hearts, heirloom carrots, bing cherries, citrus duck jus
2015 Louis Latour Mercurey Pinot Noir, Burgundy, France 12

Day Boat Scallops 29
sweet corn, edamame, smoked bacon, roasted tomatoes, micro cilantro, sauce nuoc cham
2016 Domaine Gilet “Cuvee Silex” Vouvray Chenin Blanc, Loire, France 10

Steak Frites 29
flat iron, foraged mushrooms, beef jus, shoestring fries
2014 Cerro Petit Verdot, Napa 13

5 Course Chef’s Tasting Menu 95
5 Course Wine Pairing 55