



START

Francese Baguette 6

cultured butter, espelette, lava salt, belle olive oil

House Marinated Olives 8

lemon, herbs, chile flakes, confit garlic

Elote 11

sweet corn, parmesan cheese, crème fraiche, chile oil, micro cilantro

Summer Squash Salad 13

shaved vegetables, pistachio, goat cheese, cherry tomatoes, mint vinaigrette

Veal Sweetbreads 14

morel mushrooms, bacon gravy, fine herbs

Prime Beef Tartare 15

capers, cornichons, cured egg yolk, mustard seed, olive oil powder

Kale Salad 14

apricots, peaches, strawberries, fennel, feta cheese, chickpeas, citrus vinaigrette

California Halibut Ceviche 16

avocado, citrus, chile oil, micro cilantro

Fogline Farms Pork Belly 18

mustard greens, herb polenta, rainier cherries, cherry pork jus

SHARE

Cheese 21

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

MAIN

Fettucini & Meatballs 22

herb fettucini, turkey ricotta meatballs, parmesan cheese, sage

🍷2013 Senorio de P. Pecina "Crianza" *Tempranillo* - Rioja, Spain 12

Diver Scallops 32

english peas, fava beans, sweet corn, breakfast radishes, dill crème fraiche, smoked trout roe

🍷2016 Domaine Gilet "Cuvee Silex" *Vouvray Chenin Blanc* - Loire, France 10

Sirloin Steak 29

asparagus, spring onions, piquillo peppers, chimichurri

🍷2016 Kathryn Kennedy Winery "Small Lot Cabernet" *Cabernet Sauvignon* - Santa Cruz Mountains 13

Cauliflower & Daikon Piccata 24

cauliflower, daikon, caperberries, marcona almond, nasturtium, saffron piccata

🍷2015 Domaine Pfister *Pinot Gris* - Alsace, France 12

Fogline Farms Roast Chicken 28

squash, carrots, leeks, foraged mushrooms, brown butter chicken jus

🍷2014 Domaine Fontaine du Clos Reflets de Laimé *Grenache/Syrah* - Vacuerras, France 13

4 Course Chef's Tasting Menu 65

4 Course Wine Pairing 35