



START

Marinated Olives 8

citrus, herbs, garlic, chile flakes

Francese Baguette 6

cultured butter, espelette, lava salt, belle olive oil

"Fish & Chips" 9

king salmon tartare, sesame oil, kumquat, chile, rice crackers, chervil

Beet Salad 14

beet carpaccio, beet greens, arugula, fennel, goat cheese, sunflower seeds, citrus vinaigrette

Foie Gras Parfait 16

apricot jam, pistachio streusel, madeira crème, mint, warm baguette

Smoked Grain Salad 13

farro, bulgar, chard, kale, beets, feta cheese, pickled vegetables, grilled peach vinaigrette

Halibut Ceviche 15

lime, melon gazpacho, pickled habanero oil, micro cilantro

SHARE

Cheese 21

Kikorangi (New Zealand)

Brillat Savarin (France)

Pata Cabra (Spain)

Cabot Clothbound Cheddar (Vermont)

Manchego el Trigal (Spain)

quince paste, grapes, toasted almonds, toasted baguette

MAIN

Carbonara 25

herb fettucini, milk braised bacon, slow poached egg, parmesan, cracked black pepper

🍷2014 Ca' Rossa "Funsu" Langhe Nebbiolo "Nebbiolo" - Piemonte, Italy 13

Nantucket Scallops 34

cauliflower, english peas, fava beans, sweet corn, breakfast radishes, dill crème fraîche, pea purée

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

Marin Sun Farms Beef Ribeye 34

asparagus, porcini mushrooms, pearl onions, piquillo peppers, sauce chimichurri

🍷2014 Condado de Haza Crianza "Tempranillo" - Rioja, Spain 11

Cauliflower & Daikon 24

cauliflower, daikon, caperberries, slivered almonds, vegan jus, radish sprouts

🍷2014 Buty "Semillon/Sauvignon Blanc/Muscadelle" - Columbia Valley, Washington 12

Liberty Farms Duck Breast 28

squash, carrots, braised greens, beets, cherries, cherry duck jus

🍷2016 Charles Joguet "Cuvee Terroir" Chinon "Cabernet Franc" - Loire, France 11

4 Course Chef's Tasting Menu 65

4 Course Wine Pairing 35