

STARTERS

Tomato Fennel Soup	\$7
House-Made Papardelle	\$11
pork ragout/ wild mushrooms	
Asparagus Risotto	\$12/\$20
shaved parmesan/ basil	
Crab Cake	\$14
cilantro puree/ chanterelle/ pickled fennel/ old bay cream	
Seared Hawaiian Ahi Tuna	\$14
potato Beaujolais/ carrot puree	

SALADS

Caprese Salad	\$8
tomato/ burrata/ basil/ truffle vinaigrette	
Butter Lettuce	\$9
avocado/ parmesan/ green goddess	
Rib Eye Carpaccio	\$10
orange/ French breakfast radish/ shallot/ baby field greens/ lea & perrins vinaigrette	
Golden Baby Beet	\$12
laura chenel cheese/ preserved lemon/ cumin vinaigrette	

MAINS

Organic Roasted Chicken Breast	\$19
sweet potato ragout/ thyme jus	
Muscovy Duck Confit	\$21
mustard greens/ prunes/ orange brown butter	
Blue Nose Sea Bass	\$22
northern beans/ chanterelle/ lobster broth	
Fijian Escolar	\$22
spinach pesto/ black-eyed peas/ fin herb veloute	
Short Ribs	\$23
braised red cabbage/ parsnip puree/ braising jus	
Sonoma County Lamb Top Sirloin	\$25
dijon/ Israeli cous cous/ black kale/ aromatic demi-glace	
Rib Eye	\$26
brussels sprouts/ fingerling hash/ green peppercorn	

TABLESIDE

Loup De Mer for 1 Tableside	\$35
grilled asparagus, corn, tomato, beurre blanc	
Roasted Jidori Chicken for 2 Tableside	\$48
choice of 2 sides	
Cote de Beuf for 2 Tableside	\$55
choice of 2 sides	

SIDES

Grilled Asparagus	\$5
Potato Puree	\$5
Sautéed Spinach	\$7
Creamed Mushrooms	\$8
French fries	\$8
Mac and Cheese	\$8