

STARTERS

FORAGED MUSHROOM STRUDEL 13-

warm triple crème cheese, apple, frisée, tarragon beurre blanc

HAND-MADE LOBSTER RAVIOLI 21-

english pea purée, sweet white corn, crisp applewood bacon

MONTEREY BAY FARM-RAISED ABALONE IN BROWN BUTTER 24-

abalone mushrooms, stone fruit, summer basil essence

DUNGENESS CRAB CAKES 14-

mizuna lettuce and radish salad, avocado coulis
chipotle-mango vinaigrette

FRESH-SHUCKED FARM-RAISED OYSTERS 16-

on the half shell with cracked pepper mignonette
vodka cucumber icee

PAN SEARED SONOMA FOIE GRAS 21-

fall fruit, plum gastrique, brioche french toast

ORGANIC APPLE AND ENDIVE SALAD 11-

oven roasted squash, shafts blue cheese, spiced walnuts,
house dried cranberries, pear cider vinaigrette

GATHERED ORGANIC BABY GREENS 10-

wheatberries, radishes, strawberries, strawberry and green peppercorn vinaigrette

CAESAR SALAD 9-

baby romaine, gilroy garlic dressing, parmigiano reggiano
white anchovy filets, crostini

MAINS

SEARED HOUSE-SPICED BISON STRIP LOIN 36-
basil gnocchi, cipollini onion confit, heirloom tomato "tartar"

GRASS FED NATURAL BEEF TENDERLOIN 44-
maine lobster and shaved truffle potato purée, spinach "fondue"
chanterelle mushrooms, stock reduction

GRILLED 14 OZ NATURAL BEEF BONE IN RIB EYE 38-
lyonnaise fingerling potatoes, broccolini, cauliflower horseradish gratin

PAN-ROASTED ORGANIC SONOMA CHICKEN BREAST 29-
whole grain mustard spätzle, brussels sprouts, carrot coulis
cardamom apple cider vinegar sauce

DEVIL'S GULCH RABBIT LOIN 35-
crushed butter potatoes, creamed corn roasted mushrooms, fava beans

HONEY MUSTARD GLAZED SONOMA BREAST OF DUCK 34-
panisse, haricot verts, glazed baby turnips, glace de canard

PAN SEARED CALIFORNIA WHITE SEA BASS 36-
roasted squash, mustard greens, walla walla onion puree

ROD AND REEL-CAUGHT ALBACORE TUNA CONSERVA 32-
castroville artichoke, cannellini beans, lemon olive oil
salad of frisée and baby spinach, coppa salume, banyuls vinaigrette

SEASONAL VEGETABLE RISOTTO 25-
parmigiano reggiano, fresh garden herbs

DORY FORD, Executive Chef
ESTEVAN JIMENEZ, Executive Sous Chef
SEAMUS PLATT, Chef de Cuisine