



THE RESTAURANT | DINNER

APPETIZERS

SOUP OF THE SEASON chef's selection of fall flavors	13
KAMPACHI AND SCALLOP CRUDO papaya, jicama, avocado mousse, tostaditas	20
BRÛLÉED FIG AND CITRUS SALAD (V) local citrus, toasted pecans, fall spiced dressing, arugula, feta	17
STEAMED CLAMS neuske bacon, garlic, chili flake, amber ale, straus cream, grilled sourdough	20
ROASTED SQUASH AND QUINCE SALAD kabocha squash, kale, shaved prosciutto, crisp fennel, maple-miso dressing, pepitas	16
CALIFORNIA BAKED BRIE (V) marin petite camembert, mama's preserves marmalade, pistachio butter larder baguette	16
CHARCUTERIE AND CHEESE bellwether farms san andreas, fiscalini bandaged cheddar cypress grove midnight moon, shaved prosciutto, salame etna dried cranberries, mixed nuts, local honeycomb, crostini farmers market jam, cornichons	32

ENTRÉES

LOCAL SEABASS celeriac puree, tuscan kale, roasted tomato sauce	29
SCALLOPS purple yam puree, pancetta crumble, braised greens, hard cider beurre blanc baby beets	34
MARY'S CHICKEN pumpkin risotto, pickled fennel, pepita crumble, haricot vert, micro thyme	28
SEARED VEGAN RAVIOLI (V) wild mushroom, tamarind glaze, scallion puree, peanuts, micro cilantro	26
DUCK BREAST bourbon butter glaze, pear fennel relish, duck fat fingerlings	35
DUROC PORK LOIN leek gruyere bread pudding, caramelized brussels, maple-balsamic jus	30
PRIME FILET OF BEEF mashed chili yams, cumin roasted carrots, pomegranate demi	39

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian