



THE RESTAURANT | DINNER

APPETIZERS

SOUP OF THE SEASON (V) chef's selection of fall flavors	13
BLISTERED TOMATO heirloom tomato, burrata, pesto, aged balsamic	17
SWEET POTATO SPREAD (V) tahini, cumin, pistachio dukkah, california olive oil, warm flatbread	15
AHI TUNA preserved plum, wasabi-avocado mousse, fried rice paper, sesame ginger dressing	19
PARSNIP SALAD (V) Frisly mustard, local greens, shaved apple, hazelnut vinaigrette, haloumi	17
OCTOPUS CEVICHE salsa verde, shrimp, tostada, tajin, ninja radish	20
TAPAS BOARD chef's selection of cheeses, local cured meats, smoked cauliflower local marmalade, dried fruits, mustard, date walnut bread, warm flatbread	32

ENTRÉES

WILD SALMON* black garlic potatoes, maitake mushrooms, edamame, crispy shallots	33
SEARED SCALLOPS* romesco, crispy potato, spanish chorizo- ancient grains risotto	30
MARY'S CHICKEN BREAST parmesan crusted brussels, roasted grapes, verjus sauce	29
ROASTED CAULIFLOWER (V) pickled cucumber, yuzu zucchini, sesame seed, ninja radish, kimchi	27
PORK CHOP* grilled broccolini, smoked cauliflower puree, cherry balsamic glaze	39
PRIME FILET OF BEEF* garlic confit potatoes, melted leeks, micro thyme	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