



Dinner

Chef
F.J Villalobos

Trio of Bruschetta (Choose three) 9

- Fuji apples, prosciutto, Fontal Caravaggio
- Roasted garlic, Point Reyes blue cheese, pink pepper
- Mushroom confit, caramelized onion béchamel
- Smoked mozzarella, sun-dried tomatoes, toasted walnuts, garlic and basil
- Salami, olive tapenade and Laura Chenel Chèvre
- Cranberry compote, Laura Chenel Chèvre, toasted pecans
- Burrata Mozzarella, aged balsamic reduction and sea salt

Artisanal Cheese Plate Served with French baguette, roasted nuts, and cranberry compote.

- C.G. Lamb Chopper (sheep)-5
- Fourme d'Ambert Blue (cow) 5
- Tour de Marze Brie (cow) 4
- P'tit Basque (sheep) 6
- Vella White Cheddar (cow) 4
- Laura Chenel Chèvre (goat) 4 *All of the above-25*

Charcuterie including each of the following (serves two - 11... serves four - 20)

Meat

- Zoe Salami de Cacao
- Zoe Guanciale
- Country pork pâté
- La Quercia Prosciutto

Accoutrements

- Laura Chenel Chèvre
- Whole grain mustard
- Sherry onions
- Cornichons

Daily soup (please inquire) 5

Mixed Nuts cashews, pecans, marcona almonds 5

Mixed Olives shallots, orange zest 5

Four Cheese Macaroni truffle oil, seasoned bread crumbs 8

Pappardelle fiddlehead ferns, nettles, lemon cream, poached egg 11

Hamachi Tartare spicy thai chili dressing, avocado purée, jalapeño snow, grilled ciabatta 12

Steak Tartare olives, garlic, shallots, lemon, quail egg 11

Crab Cakes sweet chili sauce, basil aioli 12

Asparagus Salad lemon, olive oil, tarragon, dill, bacon, burrata, mustard foam 8

Cured Salmon Salad lolla rossa, arugula, capers, pine nuts, chèvre, balsamic vinaigrette 10

Organic Baby Greens blue cheese vinaigrette, apples, hazelnuts 7

add grilled chicken 4 grilled salmon, butterfish or steak 5

Petite Niman Burgers (3) butterleaf lettuce, tomato, red onion, tomato aioli, baby bun 10

Seared Hanger Steak Sandwich arugula, Tour de Marze Brie, caramelized onion aioli, ciabatta 10

add sautéed onions & mushrooms 3

Cornish Game Hen pan-roasted breast, fried wings, leg confit, spring onions, sherry jus 14

Day Boat Scallops crispy pork belly, english pea purée, nettles, coconut cream 12

Griddled Hanger Steak fiddlehead ferns, pink pepper gastrique 10

