

A LITTLE BITE

Oyster mignonette parsley caviar	6ea
Crispy Arancini spicy mornay	12
Pistachio & Fennel Crusted Lamb Chop Harley Farm habanero nectar dijon	25

SHAREABLES

Charred Broccoli harissa tart cherries cashew meyer lemon	17
Hamachi Crudo kombu dashi furikake pickled sprouting cauliflower herb oil	29
McFarland Smoked Trout roasted baby beets frisee truffle horseradish cream potato chips	27

FIRST COURSE

Roasted Carrot Soup ginger madras curry wasabi cream	19
Local Farm and Garden Salad baby carrots radishes blossoms and herbs from the garden balsamic vinaigrette	18
Golden and Red Beet Stack Harley Farm goat chevre citrus fennel blood orange vinaigrette	22
Dungeness Crab Cake garnet yam mash hollandaise	24
Dungeness Crab Gnocchi cauliflower puree brunoise buerre blanc	32

SECOND COURSE

Risotto asparagus gruyere crispy shallots	34
House-Made Lemon Pasta A Flea Street Fave: " Wild Wild Pasta" wild rice exotic mushrooms jalapeno feta	36
Vegetarian Tasting spinach cannelloni, bechamel crispy polenta, marsala beech & oyster mushroom grilled carrots, almonds italian white bean stew	42
Our Favorite Pacific Coast Catch Cioppino daily catch wild prawns clams mussels squid garlic aioli toasted baguette	58
Alaskan Coho Salmon orzo pasta feta sundried tomato pole beans spring herb chimichurri	39
Carlton Farms Pork Chop asparagus carrot risotto caramelized onion jus	58
Slow Braised Grass-Fed Short Rib Francisco's potato squash gratin spring vegetables whipped horseradish zinfandel peppercorn au jus	49

Transparency "All Inclusive Model" Includes:

Service Surcharge
20% for Parties up to 5 guests and 22% for Parties of 6 or more.

Healthy Living Fee Surcharge
3% provides insurance/paid time off

We Want to Assure You
100% of All Surcharges are shared by our Kitchen and Service Staff.
Should you wish to acknowledge the Service Staff for exceptional experience, there is an extra line on your final check.
Our Entire Staff is Grateful for Your Generosity.

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*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness*  
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we politely decline all modifications or substitutions, any changes to the menu will result in not being able to send it back to the kitchen

*To help provide a seamless experience for all our guests,
we have allocated 2-hours for your dining group.*