



Many Thanks to Our Friends & Partners

for the continuous dedication to raising sustainable, organic, and pasture raised products:

TwoxSea | Aloha Seafood | Harley Farm | Marin Sun Farms | Pasture Chick Ranch | Root Down Farm
Fogline Farm | Michal The Milkman | Webb Ranch | Full Belly Farms | Coke Farms | Gusti Farms | Capay Valley Farm Shop
Masumoto Farm | Riverdog Farm | Free Spirit Farm | Dirty Girl Produce | Fifth Crow | Tomatero Farm | JSM Organic
Previdelli Farm | As Kneaded Bakery | Panorama Baking Company | Coutre Family Honey | Plant-Rao Family
Black Diamond Mushroom Co. | Corvus Farm | Cream Co. Meats | WaveHog Ranch | Something Else

SNACKS

Jesse's Purple Egg	14
pepper jam aioli crispy herbs	
Fennel & Pistachio Crusted Lamb Chop	18
Harley Farms habanero nectar fennel blossom maldon sea salt dijon	
Half Dozen Oysters	36
guanciaie pepper relish	
Blistered Shishito Peppers	21
koji sesame nasturtium	
Toast of the Moment	20
grass-fed beef tartare dijon caper shallot egg yolk grilled bread	

FIRST COURSE

Roasted Tomato Soup	18
mini grilled cheese chives	
A Salad From Local Gardens and Farmers	19
herbs and greens cucumber cherry tomato baby carrots balsamic vinaigrette	
Heirloom Tomato & Peach Stack	26
burrata pecan pesto aged balsamic	
Caesar Salad	22
white anchovies radicchio little gem torn bread parmesan lemon oregano dressing	
Grilled Jimmy Nardello	21
feta roasted garlic pine nuts olive oil crostini	
Fried Green Tomato	20
roasted corn pico de gallo shishito pepper chipotle crema avocado mousse cilantro	
McFarland Smoked Trout Dip	28
garden herbs & blossoms house-made potato chips	

SECOND COURSE

Risotto	34
red kuri squash goat chevre pomegranate seeds pumpkin seeds	
Gnocchi Pomodoro	32
summer tomato pecorino basil olive oil	
Vegetarian Tasting	47
Chef's nightly selection of 4 vegetarian options	

Which Came First?	38
Pasture Chick crispy chicken corn succotash poached egg hot honey	
Pacific Coast Catch	39
brown butter panko crusted petrale whipped saffron potato caper sun dried tomato beurre blanc	
U/10 Diver Scallops	51
black garlic couscous zucchini uni butter broth	
Grass-Fed Slow Braised Short Ribs	42
ricotta chive dumpling summer mushrooms blistered tomatoes red wine au jus	

DESSERTS

Masumoto Nectarine Galette	16
brown sugar creme fraiche	
Chocolate Ganache Popsicle	16
white chocolate dipped chocolate caviar	
Uncle Mo's Peach Cobbler	18
vanilla ice cream	
Matcha Infused Ice Cream honeycomb	12
Blackberry Sorbet	12
DIGESTIF	
Espresso Martini	25
vodka coffee liqueur espresso simple syrup	
Irish Coffee	20
irish whiskey espresso simple syrup cream	
Bentwing Brandy French & California	12
Camus Cognac VSOP	16
Germain Robin XO Alambic Brandy California	18
Larressingle XO Armagnac	26

DESSERT WINES

2015 Dolce Napa Valley Late Harvest	25
apricot orange liqueur vanilla brioche	
2021 Black Magic Zinfandel Late Harvest	14
blackberry dark chocolate vanilla finish	
2021 Bodkin Sauv Blanc Late Harvest	12
pineapple honey lush texture fresh fruit	
NV Churchill's Tawny Port Late Harvest	12
caramel chocolate nutty dried fruit	

BEFORE YOU GO HOME; DON'T FORGET

<i>A Dozen of Martin's Frozen Biscuits</i>	25
<i>A Pair of Frozen House-Made Cinnamon Rolls</i>	25
<i>A Pair of our House-Made GF Dinner Rolls</i>	15
Cocktails to keep the party going!	

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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

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