

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 (guilty pleasures)

Brie en Croute rosemary butter candied kumquat	10
Pair of Oysters cucumber lime sorbet house-made sambal	10
Fennel & Pistachio Crusted Lamb Chop Harley Farm habanero nectar dijon	19
Mcfarland Smoked Trout parmesan gougeres herb cream cheese trout roe	21
Hamachi Crudo meyer lemon chili oil green garlic	24

FIRST COURSE

Roasted Cauliflower Soup pistachio chili crunch maple	18
Gem Salad butternut "caesar" dressing capers parmesan crisp herb bread crumbs watermelon radish	21
Full Belly Farm Roasted Beets goat chevre apple candied walnut shallot lemon allium vinaigrette	23
Chicken Liver Mousse preserved jam pickled baby vegetables chicken skin kale furikake grilled bread	25

SECOND COURSE

Pasta Jesse's famous Wild Wild pasta wild rice wild mushrooms jalapeno feta oregano parsley	34
Vegetarian Tasting Full Belly Farms potato samosas chickpea lentil stew curry roasted cauliflower rice turmeric pickled veggies	39
Risotto hokkaido scallop preserved meyer lemon smoked gouda burnt allium olive oil	41
Cabbage Poached Halibut early spring vegetables caviar beurre blanc	51
Grass-Fed Short Rib creamed grits charred broccolini 36 month aged parmesan	42
Which Came First half crispy fried chicken house-made hoisin peanuts coriander tea egg pickled vegetables	52

DESSERTS

Donuts chocolate custard	16
Blackberry Cheese Tart hojicha gelato black sesame crumble	16
Butter Cake caramelized apples lemon verbena whip lemon curd cookie crumble vanilla ice cream	16
Seasonal Ice Cream Seasonal Sorbet	12



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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.