

LITTLE BITES TO SHARE

Seasonal Oyster meyer lemon mignonette candied kumquat	6ea
Pistachio & Fennel Crusted Lamb Chop Harley Farm habanero nectar dijon	25
San Gregorio Cauliflower green goddess dressing onion soubise walnut lemon	17
Blue House Farm Artichoke anchovy aioli fennel frond	19
Scallop Crudo guajillo citrus pickled spring vegetables seeds	29
McFarland Smoked Trout roasted baby beets frisee truffle horseradish cream potato chips	27

FIRST

Roasted Carrot Soup ginger madras curry wasabi cream	19
Blue House 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 beurre blanc	32

SECOND

Risotto asparagus gruyere crispy shallots	34
House-Made Pasta Carbonara guanciale spring peas parmesan egg	36
Vegetarian Tasting spinach cannelloni, bechamel crispy polenta, marsala beech & oyster mushroom grilled carrots, almonds italian white bean stew	42
Local Pacific Coast Catch orzo pasta feta sundried tomato pole beans spring herb chimichurri	39
Flower Power daily catch saffron broth spring vegetables potato lemon	44
Carlton Farms Pork Chop asparagus Blue House Farms cauliflower crispy polenta spiced tomato jam	58
Slow Braised Grass-Fed Short Rib Francisco's potato squash gratin spring vegetables 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.