

**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** 10  
 pepper jam | aioli | crispy herbs

**Crispy Potatoes** 17  
 smoked trout roe | dill | creme fraiche

**Vegetable Fritto Misto** 17  
 cornmeal crusted autumn veggies | burnt allium aioli

**Fennel & Pistachio Crusted Lamb Chop** 18  
 Harley Farms habanero nectar | fennel blossom | maldon sea salt | dijon

**FIRST COURSE**

**Potato Leek Soup** 18  
 chive crumble | foraged mushrooms

**A Salad From Local Gardens and Farmers** 19  
 herbs and greens | cucumber | cherry tomato  
 baby carrots | balsamic vinaigrette

**Fall Chicory Salad** 26  
 radicchio | endive | spiced walnut | delicata squash | brown sugar vinaigrette | shaven brown butter

**Caesar Salad** 22  
 white anchovies | radicchio | little gem | torn focaccia | parmesan | lemon oregano dressing

**McFarland Smoked Trout** 28  
 dill and scallion infused cream cheese | house-made potato chips

**Half Dozen Oysters** 30  
 guanciaie pepper relish

**Hokkaido Scallop Crudo** 32  
 coconut | coriander | thai chili | melon

**SECOND COURSE**

**Gnocchi** 32  
 butternut squash | sage | brown butter beurre blanc

**Risotto** 34  
 red kuri squash | goat chevre | pomegranate | pumpkin seeds

**Vegetarian Tasting** 40  
 Chef's nightly selection of 4 vegetarian options

**Which Came First?** 38  
 Pasture Chick crispy chicken | corn succotash | poached egg | hot honey

**Wild Coho Salmon** 41  
 creamless creamed corn | rancho gordo heirloom beans | butternut squash

**Grass-Fed Slow Braised Short Ribs** 42  
 whipped potato | foraged mushrooms | horseradish

**DESSERTS**

**Ricotta Pumpkin Cheesecake** 16  
 brown sugar creme fraiche | pomegranate

**Caramel Apple Cake** \*add vanilla ice cream 6 16  
 spiced powdered sugar

**Dark Chocolate Tapioca Pudding** 16  
 pistachio | seasonal fruit

**Chocolate Ice Cream | Seasonal Sorbet** 12



~~~  
*consuming raw or undercooked meats, poultry, seafood, shellfish,  
 or eggs may increase your risk of a foodborne illness*  
 ~~~

*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.