

# WINTER MENU

**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 (small irresistible bites)

<b>Jesse's Purple Egg</b> golden osetra caviar deviled egg	26
<b>Crispy Brussel Sprouts</b> parsnip   butternut   pomegranate   black garlic   pecorino	15
<b>Fennel &amp; Pistachio Crusted Lamb Chop</b> Harley Farms habanero nectar   fennel blossom   maldon sea salt   dijon	19
<b>Dungeness Crab Cake</b> Mcfarland trout   garnet yam   roasted cauliflower   dill caper remoulade	25

## FIRST COURSE

<b>Soup</b> cauliflower   chili   maple   pistachio	18
<b>A Salad From Local Gardens and Farmers</b> herbs and greens   winter squash   pomegranate   baby carrots   balsamic vinaigrette	19
<b>Beet Stack</b> goat chevre   citrus   fennel   blood orange vinaigrette   herb oil	26
<b>Ricotta Chive Gnocchi</b> chardonnay beurre blanc   black winter truffles	56
<b>McFarland Smoked Trout</b> winter kale   horseradish creme fraiche   beets   house-made potato chips	28
<b>Half Dozen Oysters</b> citrus   cucumber   serrano	30

## SECOND COURSE

<b>Risotto</b> kale   beets   pinenuts   24 month aged parmesan   creme fraiche	39
<b>Pacific Coast Catch "cioppino"</b> shrimp   dungeness crab   mussels   clams   wild caught catch of the day   garlic crostini	58
<b>Whole Dungeness Crab Pasta</b> *limited quantities available nightly saffron tajarin   crab butter   crispy parmesan	72
<b>Miso Black Cod</b> tokyo turnip   sugar snap pea   gnocchi   sunchoke   miso butter broth	41
<b>Pasture Raised Pork</b> creamed exotic mushroom   potato   roasted winter vegetables	40
<b>Slow Braised Grass-fed Short Rib</b> parsnip   sunchoke   brussels   red wine au jus	43

## DESSERTS

<b>Date Cake</b> ice cream   bourbon caramel   chocolate tuile   pecans	18
<b>Panna Cotta</b> winter citrus   honey   rice tuile	18
<b>Miso Brownie</b> crispy sunchoke   caramel   chèvre gelato   chocolate	18
<b>Seasonal Ice Cream   Seasonal Sorbet</b>	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.

