

**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

**"There is no Menu without Me "N" U!"**  
**MENU IS SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY**

**Snacks** (guilty pleasures)

<b>Date Me</b> (2 piece) brie en croute   rosemary butter   date jam	8
<b>Lover's Pair of Oysters</b> citrus   cucumber   serrano	12
<b>Chicken Heart Yakitori</b> yuzu   koji   wasabi	9
<b>You're the only Fish in my Sea</b> gougeres   herb cream cheese   smoked trout   trout roe	10
<b>Fennel &amp; Pistachio Crusted Lamb Chop</b> Harley Farms habanero nectar   fennel blossom   maldon sea salt   dijon	19
<b>A Toast to US!</b> (for two) toasted brioche   yolk jam   caviar   chives comes with two half glasses of Billecart Salmon Brut Reserve	80

**FIRST COURSE**

<b>My Gem Salad</b> butternut "cesar" dressing   capers   parmesan crisp   herb bread crumbs   watermelon radish	17
<b>Beet of my heart Stack</b> goat chevre   citrus   fennel   blood orange vinaigrette   herb oil	18
<b>Ricotta Chive Gnocchi Dumpling</b> chardonnay beurre blanc   black périgord truffles	30
<b>Lobster Bisque</b> sherry foam   warm lobster roll	27
<b>McFarland Smoked Trout</b> winter kale   horseradish creme fraiche   beets   house-made potato chips	26
<b>Chicken Liver Mousse</b> preserved berry jam   pickled baby vegetables   grilled bread	23

**SECOND COURSE**

<b>Risotto</b> roasted beets   kale   parmesan   pine nuts	36
<b>Wild Mushroom Wellington</b> early spring vegetables   mushroom jus	43
<b>Lobster Tajarin</b> lobster veloute   black perigord truffle	59
<b>Cabbage Poached Halibut</b> early spring vegetables   caviar beurre blanc	44
<b>Slow Braised Grass-Fed Short Rib</b> whipped potato   carrots   turnips   red wine au jus	41
<b>Roasted Pork Tenderloin</b> savory bread pudding   pork jus   crispy shallots	39



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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.

## DESSERTS

<b>Sweet Potato Basque Cheesecake</b> earl gray ice cream   brown butter caramel   beet gel   sesame tuile	20
<b>Miso Brownie</b> sunchoke   chocolate cremeux   goat cheese gelato   white soy chocolate	20
<b>Baked Alaska</b> preserved strawberry   meringue   matcha chiffon	20
<b>Seasonal Ice Cream   Seasonal Sorbet</b> Vanilla   Chocolate Mocha Sorbet	12