

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

FIRST COURSE

Creamy Mushroom Soup pancetta sage black trumpet truffle vinaigrette	18
Toast of the Moment Half Moon Bay grilled sardines green garlic aioli confit garlic	20
Caesar Salad radicchio frisee anchovy pecorino torn bread	21
Local Farms and Garden Salad Full Belly farm roasted beets goat chevre apple candied walnut shallot lemon allium vinaigrette	23
Half Dozen Oysters rangpur lime shallot mignonette	AQ
Hokkaido Scallop Crudo pickled green strawberry fava bean stinging nettle salsa verde coriander leek blossoms	24
Mcfarland Smoked Trout Bellwether Farm ricotta early spring asparagus meyer lemon nasturtium house-made chips	26
Grass-Fed Steak Tartare dijon mushroom caper berry egg yolk grilled bread	29

SECOND COURSE

Pasta house-made spaghetti guanciale spring peas pecorino egg yolk black pepper	39
House-Made Ricotta Chive Gnudi wild blonde morels wild ramps shiitake jus	43
Vegetarian Tasting asparagus risotto ricotta chive gnudi fava carrot tartlet heirloom beans	39
Alaskan Halibut Cheeks whipped potato cauliflower carrots capers beurre blanc	44
Which Came First pasture raised smoked chicken poached egg whipped potato carrots fava bean au jus	44
Pasture Raised Pork Chop asparagus risotto pork jus	55
Grass-Fed Short Rib potato gratin wilted greens preserved tomato horseradish creme fraiche au jus	42
Anderson Valley Lamb half rack fennel and pistachio crusted early spring vegetable frito red wine demi glace	64

DESSERTS

Lavender Panna Cotta early spring berry jubilee	16
Profiteroles cookie crust seasonal ice cream chocolate sauce	16
Chocolate Lover orange chocolate mousse kumquat toasted white chocolate swiss meringue tuile	16
Blackberry Clafoutis vanilla ice cream mixed berry jus	16
Seasonal Ice Cream Seasonal Sorbet	12
Cheers to Cheese stepladder goat cheese 5 year aged gouda saint gil Pair with our Adult Granola *20 green walnut aperitif granola bourbon pecan simple syrup espresso dust	15

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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.

