

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 (guilty pleasures)

Brie en Croute rosemary butter date jam	8
Pair of Oysters citrus cucumber serrano	10
Mcfarland Smoked Trout parmesan gougeres herb cream cheese trout roe	21
Fennel and Pistachio Crusted Lamb Chop Harley Farm habanero nectar sea salt dijon	19
Caviar Service golden royal ossetra caviar toasted brioche yolk jam chives creme fraiche	180

FIRST COURSE

Ukrainian Borscht cabbage beets dill sour cream	18
Gem Salad butternut "caesar" dressing capers parmesan crisp herb bread crumbs watermelon radish	21
Beet Stack goat chevre citrus fennel blood orange vinaigrette herb oil	23
Chicken Liver Mousse preserved berry jam pickled baby vegetables grilled bread	25

SECOND COURSE

Wild Wild Pasta wild rice wild mushrooms feta sundried tomato jalapeno	34
Exotic Mushroom Wellington early spring vegetables mushroom jus	42
Risotto lobster parmesan dill	39
Cabbage Poached Halibut early spring vegetables caviar beurre blanc	49
Grass-Fed Short Rib parsnip brussels sunchoke red wine au jus	41

DESSERTS

Donuts mandarin pastry cream	16
Miso Brownie sunchoke caramel mexican hot chocolate cremeux chevre gelato	16
Butter Cake chardonnay stewed Strawberry meringue lemon curd lavender creme fraiche	16
Seasonal Ice Cream Seasonal Sorbet Earl Grey Ice Cream Chocolate Mocha Sorbet	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.