

RAW BAR

*OYSTERS: CRYSTAL POINT wa., KUSSHI bc., BLUE POINT n.j., jerez vinegar mignonette, lemon 4 ea.

FOIE GRAS to top your oysters, by the ½ dozen 10

CHILLED PRAWN harissa cocktail sauce 4

*YELLOWFIN TUNA “nicoise style” 13

*WAGYU BEEF TARTAR “picadillo style”, black currants, almonds, olives, shallot, harissa vinaigrette, potato gaufrette 16

*HOUSE CURED SALMON buck wheat blini, lemon crème fraiche, caviar, micro greens 16

STARTERS

GARDEN VEGETABLE & LENTIL SOUP 8

BUTTERNUT SQUASH SOUP sumac oil, roasted pumpkin seeds 8

HEARTS OF ROMAINE CAESAR garlic croutons, shaved reggiano 6 | 11

FRISÉE & BABY RED OAK spinach, candied walnut, goat cheese, currants, walnut vinaigrette 12

EGGPLANT PANZANELLA pickled onion, bocconcini mozzarella, prosciutto, toasted focaccia, grape tomato 12

STEAMED MUSSELS chorizo picante, whole grain mustard, shallot, garlic, white wine, grilled baguette 16

AGNOLOTTI OF WILD MUSHROOM & TRUFFLE brown butter, sautéed mushroom, reggiano 11 | 18

FRIED CALAMARI fennel, lemon mustard aioli 8 | 12

DUNGENESS CRAB CAKE root vegetable slaw, tiny greens, apples, lemon aioli 13

MEDITERRANEAN PIZZA eggplant soffrito, italian sausage, goat cheese, arugula pesto 11 | 18

TRUFFLE PIZZA caramelized onion, truffle cream, reggiano 12 | 19

SEARED HUDSON VALLEY FOIE GRAS pear, brioche, tiny greens, port gastrique 24

MAINS

*SEARED AHI TUNA legume ragu, basque chorizo, white bean puree, baby carrot, smoked paprika oil 29

BASTED SALMON salsify, red chard, parsnip puree, poached beet, beet coulis 28

BRAISED BEEF RAVIOLI mirepoix vegetable, mascarpone, leek, red wine reduction, pecorino, italian parsley 26

MAINE DIVER SCALLOPS white wine risotto, arugula pesto, maitake mushrooms, seared plum 34

BRANZINO braised red cabbage, applewood bacon, crisp braised potato, mushroom vinaigrette 29

CIOPPINO salmon, black cod, shrimp, scallop, mussels, clams, baby carrots, fennel, asparagus, baguette 28

PROSCIUTTO WRAPPED PORK TENDERLOIN roasted garlic mash potato, brussel sprouts, cippolini, brandy gastrique 27

CHATEAU STEAK rosemary brown sugar braised bacon, truffle mash, truffle potato crisp, baby zucchini, béarnaise 38

MOROCCAN LAMB BURGER sheep’s milk cheese, tzatziki, house made bun, harissa spiced fries 18

PETALUMA FARMS CHICKEN ricotta gnocchi, grape tomato, baby mushrooms, sausalito watercress, roasted poultry jus 26

DUCK BREAST A L’ORANGE turnip, blood orange, turnip greens, chard, fingerling potato, orange reduction 34

BONE IN VEAL DELMONICO savory polenta, wild arugula, cabernet verjus pan sauce 34

DANIEL ROBERTS Executive Chef

CHUCK ABAIR Chef De Cuisine

ANDY LEE Sous Chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness