

MENU

Farm

- Warm Castelvetro Olives.....3
Burrata Cheese/delta asparagus/pickled hedgehog mushroom/pine nuts.....12
Selection of Artisan Cheeses/house-made crackers/spiced pear/saba/nuts.....16/24
From the Garden/daily inspirations.....10
Baby Artichokes/black olive/fennel/pickled rhubarb/puffed quinoa.....8
Poached Glauum Ranch Farm Egg/bonito broth/maitake mushroom/charred onion..... 9
Star Route Farms Salt Baked Beets/burnt orange/pistachio/frisee.....9
Bellwether Ricotta Agnolotti/green garlic/fava bean/wine forest mushroom/parmesan broth.....13

Sea

- Pacific Oysters/cilantro-pink peppercorn mignonette.....15/half dozen
Monterey Bay Squid/chick pea/jalapeno soffritto/preserved lemon/crostini/black aioli.....10
Ecuadorian White Prawn/lamb bacon/maple-mustard/smoked sultana raisins.....11
Farmed Loch Duart Salmon/venetian black rice/heirloom baby carrot/ginger/nasturtium.....15

Land

- Sonoma Duck Confit 'Presse'/lentil salad/pickled pearl onion/quail egg.....12
'Liver & Onions'/seared sonoma foie gras/spring onion terrine/bacon marmalade.....14
House Charcuterie/porchetta di testa/spicy coppa/duck prosciutto/rabbit terrine/violet mustard.....13/19
Lucky Dog Ranch BIN Burger/martini mayo/smoked gouda/house english muffin/truffled cornichons.....13
Long & Bailey Farms Pork Tenderloin/sugar snap peas/sun choke/cipollini onion/puffed rice.....16

Sweet

- Warm Rhubarb Crisp/thai long pepper ice cream.....6
Carrot Cake/buttermilk/maple-bourbon/chai ice cream.....6
Chocolate Tasting/dark/milk/white.....6

Whenever possible we use local, sustainable & organic ingredients

Chef Matt Brimer
Sous Chef Ryan Wilson

