

Salads & Soup

- Kale Salad, Parmesan and Lemon 16
- Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 25
- Tomato Gazpacho, Summer Flavors and Olive Oil 14
- Sucrene Lettuce Salad, Fines Herbs and Mustard Vinaigrette 19
- Burrata with Organic Strawberry Compote, Black Pepper and Basil 20
- Watermelon and Coach Farm Goat Cheese Salad 18
- Heirloom Tomato Salad, Sherry Vinaigrette and Basil 18

Appetizer

- Tasmanian Sea Trout, Crispy Sushi Rice, Chipotle Mayo 20
- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 25
- Crab Cake with Sugar Snap Pea Remoulade 24
- Chilled Artichoke, Mustard Mayonnaise, Frisée, Lemon 17
- Foie Gras Brulé, Slow Roasted Strawberries and Balsamic Vinegar 25
- Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 18

Pasta

- Angel Hair, San Marzano Tomato Sauce, Fresh Mozzarella, Jalapeño, Basil 24
- Zucca with Meatballs and Smoked Pepper-Tomato Ragù 27

Fish

- Seared Salmon, Summer Beans, Black Olive and Lime Yogurt 31
- Roasted Hake, Pea Shoots, Tender Potatoes, Lemon-Green Chili Dressing 33
- Black Bass, Basil Vinaigrette and Cucumber 35
- Roasted Dover Sole, Potatoes with Lemon, Herbs and Brown-Butter 78
- Maine Lobster, Sugar Snap Peas, Lemon and Smoked Butter 48

Meat

- Cheeseburger with Russian Dressing and Crispy Onions 19
- Roasted Organic Chicken, Olives, Ginger, Saffron, Fluffy Cauliflower 33
- Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette 33
- Niman Ranch Pork Chop, Cherry Mustard, Sautéed Mustard Greens 39
- Beef Tenderloin, Goldbar Squash, Parmesan Cheese, Buttery Hot Sauce 39
- 28 Day Dry-Aged Ribeye for Two, Crispy Potato, Herbal Greens 138

Tasting Menu 108

- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade
- Foie Gras Brulé, Slow Roasted Strawberries and Balsamic Vinegar
- Seared Salmon, Summer Beans, Black Olive and Lime Yogurt
- Niman Ranch Pork Chop, Cherry Mustard, Sautéed Mustard Greens
- Dessert Tasting