

## OUR GRILLED FOCACCIA BREAD

european butter • fleur de sel &gt;&gt;&gt; 6

chicken liver mousse • red onion marmalade &gt;&gt;&gt; 11

perigord black truffle butter &gt;&gt;&gt; 8

## SEASONAL SOUP &gt;&gt;&gt; 15

STEAMED CLAMS piquillo pepper • guancale • crusty bread &gt;&gt;&gt; 15

SMOKED SALMON RILLETTES caviar • soft egg • horseradish • water cress • lemon &gt;&gt;&gt; 18

TUNA CARPACCIO ponzu • furikake • mint • basil • cilantro • jalapeno &gt;&gt;&gt; 17

COUNTRY PATE smoked bacon • pickled shallot • grain mustard • grilled levain bread &gt;&gt;&gt; 16

GRILLED OCTOPUS white bean • harrisa • charred onion • frisse, arugula &gt;&gt;&gt; 19

LACINATO KALE farro • orange • apple • parmesan • roasted shallot vinaigrette &gt;&gt;&gt; 14

GEM LETTUCE creamy herb dressing • baby roots • smoked bacon • point Reyes blue &gt;&gt;&gt; 15

HEIRLOOM TOMATO burrata • basil pistou • pistachio &gt;&gt;&gt; 17

FORAGED MUSHROOM GEMELLI garlic • pine nut crumble • basil • parmesan &gt;&gt;&gt; 29

DOUBLE SMASH BURGER short rib • chuck • brisket • government cheese • pickles &gt;&gt;&gt; 23

EAGLES FJORD SALMON turnip • apple • potato • black truffle puree &gt;&gt;&gt; 34

MONTEREY BAY BLACK COD sunchoke • butternut squash • vadouvan &gt;&gt;&gt;38

PRIME CAB RIB EYE STEAK wild mushroom bordelaise • potato &gt;&gt;&gt; 56

SLOW ROASTED PORK SHOULDER ginger pumpkin puree • onions &gt;&gt;&gt; 36

ROASTED MARY'S HALF CHICKEN chanterelle • confit potato • broccolini &gt;&gt;&gt; 32

## DESSERTS

APPLE &amp; PERSIMMON COBBLER honey thyme ice cream • streusel crunch &gt;&gt;&gt; 12

PUMPKIN CHEESECAKE poached cranberry • vanilla whipped cream &gt;&gt;&gt; 12

PASSIONFRUIT PANNA COTTA blueberry • grapefruit • basil &gt;&gt;&gt; 12

POTS DE CRÈME caramel • p.b. mousse • caramelized chocolate • peanut brittle &gt;&gt;&gt; 12



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 22% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.