

CHILLED

SALAD OF BLACK MISSION FIGS

blonde pesto and wild arugula, mustard dressing

17

SHAVED CELERY AND APPLE SALAD

goat cheese and watercress, black raisin vinaigrette

16

SASHIMI OF HAMACHI

blood orange and winter radish, citrus oil

22

HOT

ORGANIC RANCH EGG

crispy pork belly and confit tomatoes, charred romaine

20

CONSOMMÉ OF WILD MUSHROOM

braised brussels sprouts and pearl onion, basil

16

ROASTED LABELLE FARMS FOIE GRAS SLIDER

onion soup and gruyère

26

MAINE DIVER SEA SCALLOPS

cannellini beans and pinenuts, kumquats

22

BEER BRAISED ONION RISOTTO

aged cheddar and baby parsley

18

LOBSTER BISQUE

smoked mushrooms and garden herbs

18

ROASTED ATLANTIC SKATE

scented potatoes and preserved lemon, spiced aioli

22

FROM THE SEA

ROASTED HIRAMASA
green apple and matsutake, smoked ginger-dashi
32

LINE-CAUGHT SCOTTISH SALMON
shrimp and crab, horseradish gribiche
30

NEW ZEALAND JOHN DORY
stewed raisins and cranberries, almond milk
34

PAN-SEARED LOCAL HALIBUT
braised turnips and mandarin, tamarind-ponzu
30

SAUTÉED WILD STRIPED BASS
pickled fennel and charred peppers, bacon chowder
31

OFF THE FARM

COFFEE-CRUSTED NY STRIP
wild arugula and fourme d'ambert, bourbon caramel
36

PAN-SEARED VEAL AU POIVRE
orchard apple tart and pistachios, sauce mornay
34

SPICED SHORT RIB
buttered potato purée and onion jelly, braising jus
30

GRILLED FILET OF CREEKSTONE BEEF
grilled bok choy and shiitake mushroom, soy
34

MEDALLION OF SONOMA LAMB
lamb sausage and white bean, harissa
34