

STARTERS

SOUP

daily soup selection 6

HEIRLOOM TOMATO SALAD

watermelon, beets, blue cheese & smoked paprika 10

SPINACH SALAD

crisp speck, aged jack cheese & mustard vinaigrette 8

LIGHTLY FRIED CARIBBEAN SHRIMP

fresh hearts of palm, grapefruit & red chili sauce 13

SAUTÉED SWEETBREADS

honey, cucumber & herbed cream 13

PACIFIC YELLOWTAIL CEVICHE

taggiasca olives, potato chips & lemon purée 14

SEARED FOIE GRAS

almond scone, white gazpacho & grapes 16

PASTA CARBONARA

pancetta, guanciale & house made tagliatelle 12

BRAISED RABBIT

house made potato gnocchi, shiitake mushrooms, leeks & shaved parmesan 13

ENTRÉES

PAN ROASTED EYE OF THE RIBEYE

“home fries” & preserved greens 30

SEARED EAST COAST SEA SCALLOPS

summer gazpacho water & summer jardinière 29

PAN ROASTED DUCK BREAST

roasted carrots, ramps, olives & fava bean pesto 28

BRAISED VEAL BREAST

corn & chanterelle succotash & sauce gribiche 27

PAN ROASTED BARRAMUNDI

spiced carrot, shrimp, roasted garlic & spearmint 26

EIGHT HOUR PORK ROAST

green onion risotto, jaliscan pico de gallo & natural pan sauce 25

CRAB CRUSTED ALASKAN HALIBUT

smoked potato sauce & garden beans 32

CAMPO LINDO FARMS CHICKEN BREAST

crimson lentils, green tomato & fennel 22

WHITES BY THE GLASS

Francois Montand Brut Sparkling , *France* 9

Francois Montand Brut Rosè Sparkling , *France* 9

St. Supery Sauvignon Blanc, *California* 8

Benvolio Pinot Grigio, *Italy* 8

Paul Blanck Pinot Blanc, *France* 9

Leitz Riesling, *Germany* 8

Borsao Rosé, *Spain* 7

La Cana Albariño, *Spain* 8

AVV Chardonnay, *California* 9

Ferrari Carano ‘Tre Terre’ Chardonnay, *California* 14

REDS BY THE GLASS

Duckhorn ‘Decoy’ Pinot Noir, *California* 10

Bergstrom ‘Cumberland Reserve’ Pinot Noir, *Oregon* 16

Vietti Barbera d’Asti, *Italy* 9

Owen Roe Sinister Hand Blend, *Washington* 10

Bianchi ‘Elsa’ Malbec, *Argentina* 8

Chapoutier Belleruche Cotes du Rhone, *France* 9

Artazuri Garnacha, *Spain* 10

Conn Valley Cabernet Sauvignon, *California* 10

Pahlmeyer ‘Jayson’ Red Blend , *California* 15

SIDE ITEMS

sautéed garlicky spinach 5

sautéed garden beans 5

house made potato gnocchi 5

sautéed mushrooms & pancetta 5

scallion risotto 5

mashed potatoes 5

fresh spring peas 5

4 COURSE CHEF’S TASTING MENU 55

5 COURSE CHEF’S TASTING MENU 65

6 COURSE CHEF’S TASTING MENU 75

*** WINE PAIRINGS AVAILABLE**

MICHAEL SMITH

CHEF / OWNER

NANCY SMITH

GM/OWNER

STEVEN DUANE CAMERON

CHEF de CUISINE

RYAN RAMA

WINE DIRECTOR

NOTES: 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

SPLIT PLATE CHARGE FOR ALL ENTRÉES \$5.00

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS