



starters + share plates

<i>parsnip and chestnut soup</i> white truffle oil	9
<i>organic mixed greens salad</i> fennel/ green apple/ mint/ white balsamic	11
<i>oysters on the half shell*</i> chef's choice/ grapefruit-basil shaved ice	17
<i>bourbon braised pork belly</i> quince mustard/ apple confit/ shallots	16
<i>torchon of foie gras*</i> black truffle crumble/ braised pear/ watercress	19
<i>charcuterie*</i> selection of artisanal and housemade charcuterie	19
<i>cheese board</i> imported and domestic cheeses with accompaniments	19
<i>best of both worlds*</i> combination of our charcuterie and cheese platters	26
<i>manila clams</i> homemade merguez lamb sausage/ white wine/ saffron broth	17

mains

<i>hawaiian mahi mahi*</i> fennel/ roasted beets/ blood orange	29
<i>crispy duck confit</i> french lentils/ frisee/ duck bacon/ huckleberry jam	32
<i>oregon cooperative new york strip and braised short rib*</i> potato puree/ french beans/ crispy kale/ jus	38
<i>seared scallops*</i> scallion pancakes/ carrot vinaigrette/ bok choy	32
<i>forager's risotto</i> wild mushrooms/ cippolini / parmigiano/ pine nuts/ sage	22
<i>anderson ranch lamb rack*</i> chickpea puree/ dates/ harissa/ olive/ moroccan flavors	37
<i>rabbit</i> foie gras/ rich mushroom jus/ sunchoke/ thumbelina carrots	39

sides 8

<i>potato puree</i> bone marrow	<i>roasted beets</i> baby fennel
<i>rosemary truffle fries</i> aioli	<i>french green beans</i> pine nuts
<i>roasted cippolini</i> aged balsamic	

we follow a seasonal, local, organic, farm to table menu philosophy.
all of our seafood is sushi grade and monterey bay sea aquarium recommended.

chefs Dylan Giordan and Rakesh Kondaiya

* notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

\$2 appetizer split charge / \$5 entrée split charge
a 20% gratuity will be added to parties of 6 or more