

## Small or Share

| Organic Carrot & Ginger Soup with cilantro puree  | 7/10 |
|---|------|
| Half Dozen fresh-shucked <b>West Coast Oysters</b> with mignonette (East Coast add \$6)                     | 18   |
| Crispy organic California Brussels Sprouts with lemon & roasted garlic aïoli                                | 9    |
| Spicy raw <b>Ahi Tuna Poke</b> on cucumber salad with sesame crisp (Avocado Poke add \$3)                   | 19   |
| Crispy Duck Confit Springrolls with sweet chili-garlic dipping sauce  | 13   |
| Skyhill Farms goat cheese stuffed <b>Piquillo Peppers</b> with prosciutto, watercress & aged balsamic       | 11   |
| Charcuterie Plate Finocchiona salami, Prosciutto & Duck liver mousse  | 16   |
| Cheese Selection: Estero Gold (California Cow) Bayley Hazen (Vermont Cow) D'Affinois (France Cow)           | 7ea  |
| Salads  |      |
| Mixed Greens with red wine vinaigrette add blue or goat cheese +2   | 8    |
| Roasted <b>Beet Salad</b> with arugula, shaved fennel, goat cheese, candied pecans & sherry vinaigrette     | 13   |
| Organic Kale Salad with dried cranberries, pumpkin seeds, red onions & buttermilk dressing                  | 11   |
| Caesar with anchovy, shaved Reggiano & garlic croutons add Mary's Chicken +5                                | 10   |
| Chopped Salad with crispy bacon, avocado, egg & buttermilk blue cheese dressing                             | 12   |
| Dungeness Crab Salad on butter lettuce with avocado, grapefruit & citrus vinaigrette                        | 19   |
| Grilled Thai Curry <b>Chicken Salad</b> with nappa cabbage-rice noodle salad, lemongrass $\&$ peanuts       | 16   |
| Roasted <b>Steak Salad</b> with organic spinach, grilled onions and mushrooms & crumbled blue cheese        | 16   |
| Sandwiches Entrees  |      |
| Gnocchi Parisienne with Chanterelles, King Trumpets & truffle butter  | 24   |
| Fresh <b>Tagliatelle Bolognese</b> with beef, pork & pancetta, tomato, red wine & fresh Parmigiano-Reggiano | 19   |
| Lobster Mac & Cheese with fontina, gruyere, mascarpone & poached Maine lobster                              | 18   |
| Roasted King Salmon with spring vegetables & lemon velouté  | 29   |
| Pan-seared <b>Petrale Sole</b> with sautéed spinach, mashed potatoes & citrus beurre blanc                  | 24   |
| Sierra Nevada Pale Ale-battered Fish & Chips with tartar sauce & lemon                                      | 15   |
| Wild Fish Tacos with salsa verde, avocado, lime crema $\&$ mixed greens                                     | 17   |
| Croque Monsieur with French ham & Gruyere with petite green salad ( $Madame+2$ )                            | 14   |
| Ancho braised <b>Pulled Pork Sandwich</b> with pickled onions, jalapeno slaw & sweet potato fries           | 15   |
| Crispy Chicken Sandwich with cabbage-apple slaw & fries   | 14   |
| Grass-fed Five Dot Ranch Metro Burger on Acme bun & fries   | 14   |