

LUNCH

APPETIZERS

pork belly lettuce cups
pickled vegetables, cilantro,
ginger 16

flash fried calamari
chipotle chili and honey glaze,
pickled ginger 16

cheese plate
k & j orchards fruit, candied nuts,
model bakery bread 18

dungeness crab cakes
arugula, frisee, heirloom carrot,
watermelon daikon, meyer lemon aioli 17

SALADS

sweet coconut-fried prawns
mixed greens, mango, cucumber,
sesame-citrus vinaigrette 17

endive and pear salad
goat cheese, candied walnuts,
dijon vinaigrette 14

roasted beet salad
arugula, ricotta, pistachios,
citrus vinaigrette 16

hearts of romaine
caesar dressing, croutons,
parmesan cheese 8/14
add grilled chicken 11/17

ENTREES

braised short rib bourguignon
autumn root vegetables, mushrooms, cipollini onions, red wine reduction 27

pan-roasted mussels
applewood smoked bacon, tomatoes, white wine 21

butternut squash ravioli
ricotta, roasted chestnuts, fried sage, brown butter 26

roasted chicken breast
polenta, sauteed spinach, marsala-wild mushroom jus 25

grilled chicken club
bacon, avocado, sun-dried tomato, gruyere, basil pesto, mixed green or french fries 16.5

grilled mahi-mahi sandwich
remoulade sauce, lettuce, tomato, mixed greens or french fries 17.5

masami beef 'american-style kobe' chuck burger
sun-dried tomato mayonnaise, mixed greens or french fries 17
add cheese 1.25 add applewood smoked bacon 1.5 add avocado 1.75

SIDES

french fries 6 mashed potatoes

executive chef - federico guillen

sous chef - rafael aranda martinez

sous chef - paulina turnage

corkage for all of our friends, and neighbors \$20 per 750ml bottle (we waive one corkage for each bottle purchased from our list)

a service charge of 18% may be added to parties of six or larger

please note we cannot accept more than four credit cards per table, please make appropriate arrangements

the state of california requires us to inform you that consuming raw or undercooked meats, seafood, and eggs may increase your risk of food borne illnesses.