

DINNER

APPETIZERS

pork belly lettuce cups
pickled vegetables, cilantro,
ginger 16.5

dungeness crab cakes
arugula, frisee, heirloom carrot,
daikon, meyer lemon aioli 17.5

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

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

pan-roasted mussels
applewood smoked bacon,
tomatoes, white wine 19.5

SALADS

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

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

endive and pear salad
goat cheese, candied walnuts
dijon vinaigrette 14.5

hearts of romaine
caesar dressing, croutons,
parmesan cheese 8/13.5

ENTREES

grilled double cut pork chop
rancho gordo beans, braising greens, bacon 32.5

braised short rib bourguignon
autumn root vegetables, mushrooms, cipollini onions, red wine reduction 33.5

pan roasted salmon
jade pearl rice, bok choy, shiitake mushrooms, carrots, bell peppers, miso broth 32.5

butternut squash ravioli
ricotta, roasted chestnuts, fried sage, brown butter 26.5

roasted boneless half chicken
gluten free gnocchi, wild mushroom raguôt, truffle oil 29

stuffed roasted eggplant
garbanzo beans, kalamata olives, tomatoes, pine nuts, basil pesto 23.5

grilled new york steak
polenta, broccolini, sunchoke puree 46

moroccan-braised lamb shank
golden raisin and toasted almond couscous 34

SIDES

french fries 6

executive chef - federico guillen

mashed potatoes 6

sous chef - rafael aranda martinez

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.