

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 asparagus salad
arugula, frisee, sieved egg,
bacon 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

asian style sticky ribs
panko onion rings, thai peanut cole slaw 32.5

pappardelle pasta
braised short ribs, mushrooms, sun-dried tomatoes, arugula, parmesan 28

pan roasted sea bass
jade pearl rice, bok choy, shiitake mushrooms, carrots, bell peppers, miso broth 33

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

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

gluten free-vegetarian lasagna
house made-gluten free pasta, portobello mushrooms, zucchini, eggplant, spinach, bechamel,
tomato-basil sauce 25

grilled new york steak
polenta, broccolini, sunchoke puree 46

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

SIDE

panko onion rings 10 french fries 6 sauteed broccolini 10
executive chef - federico guillen 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.