

# 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

**duo of beef**  
petit filet mignon, red wine braised short ribs, roasted garlic and herb potatoes,  
asparagus, chimichurri 46

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

**pan roasted halibut**  
broccolini, asparagus, carrots, english peas, romesco 33

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

**roasted boneless half chicken**  
artichoke ragoût, cherry tomatoes, leeks, spring garlic, lemon-caper butter sauce 29

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

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

## SIDE

panko onion rings 10      french fries 6      sauteed asparagus 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.