

STARTERS

White Gazpacho • 8^V

Almonds • Grapes • Cucumber • Garlic •
EVOO • Salt

Seared Yellowfin Tuna • 18

Edamame • Soba Noodles •
Sesame Oil

Prime Beef Carpaccio • 16^{GF}

Capers • Wild Arugula • Chili Aioli •
Parmesan • Truffle Oil

SHARED PLATES

Shrimp Cocktail • 14

Tequila-Lime Cocktail Sauce • Lemon

Blue Cheese Stuffed Dates • 13^{GF}

Prosciutto wrapped with A Pomegranate Reduction

Blistered Shishito Peppers • 10^V

EVOO • Sea Salt • Romesco Sauce

SALADS

Watermelon & Baby Arugula • 11^{V, GF}

Mint • Feta Cheese • Balsamic Reduction

Spinach • 9^{V, GF}

Almonds • Golden Raisins • Red Onions • Goat Cheese • Prickly Pear Vinaigrette

Roasted Asparagus • 13^{V, GF}

Blistered Heirloom Grape Tomatoes • Pickled Shallots • Lemon Capers Aioli

Belgian Endive • 12^{V, GF}

Heirloom Tomatoes • Toasted Pine Nuts • Garlic Croutons • Dijon Dressing

MAIN COURSES FROM THE SEA

Grilled Wild Salmon • 34

Shaved Fennel Citrus Salad • Orzo & Quinoa Rice Pilaf

Seared Dungeness Crab Cakes (2) • 40

Tomato Risotto • Sautéed Spinach • Whole Grain Remoulade

V—Vegetarian, GF—Gluten Free

** Our menu prices do not include Gratuity or Tax

MAIN COURSES FROM THE FARM

12 oz. Prime Wagyu Ribeye • 68^{GF}

Smoked Gouda Polenta Cake • Tomato & Andouille Demi-Glace

6 oz. Prime Angus Filet Mignon • 48^{GF}

Dauphinoise Potatoes • Grilled Asparagus • Pomegranate Reduction

Organic Jidori Chicken Cutlet • 32

Tomato & Cucumber Relish • Cherry Curried Cous Cous • Herbed Yogurt Sauce

Port Braised Prime Beef Short Ribs • 42^{GF}

Boursin Mashed Potatoes • Glazed Mirepoix • Bordelaise Sauce

Veal Milanese Salad • 28

Lightly Breaded Veal Cutlet • Wild Arugula • Roasted Red Pepper • Heirloom Grape Tomatoes • Shaved Parmesan • Oil & Vinegar

VEGETARIAN MAIN COURSES

Parisian Gnocchi • 28^V

Shaved Radish • Snow Peas • Wild Mushrooms • Truffle Oil

Stuffed Summer Squash • 27^V

Farro • Ricotta Cheese • Honey Thyme Reduction

Thai Green Curry • 28^{V, GF}

Steamed Jasmine Rice • Snow Peas • Squash • Zucchini • Thai Basil

Add Poached Shrimp or Grilled Chicken \$8

V—Vegetarian, GF—Gluten Free

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Consuming Uncooked Meats, Poultry or Seafood may increase your risk of foodborne illness

“With a Softer Footprint” we reduce our environmental impact through our sustainable menu development practices