



"FIRST TASTES"

WINTER VEGETABLE SALAD 12

BERKSHIRE COPPA, CRISPY & BLACK GARLIC, PRESERVED LEMON
LOCAL OLIVE OIL, FRESHLY TWISTED LEMON, TORN HERBS

"SHRIMP & GRITS" 14

GRILLED WHITE MEXICAN PRAWNS, STONE GROUND CORN "MUSH"
ROASTED TOMATO, SAFFRON, CHARDONNAY, CHEVRE, LEEK, PANCETTA

LOCALLY FORAGED MUSHROOMS 13

CREAMY MUSHROOM BROTH, CARNAROLI RISOTTO, SAN ANDREAS,
BABY SPINACH, ROSEMARY & LEMON

BUTTER BASTED DIVER SCALLOP 14

DUCK CONFIT, GARNET YAM, LACINTO KALE, VERJUS, BROWN BUTTER, MAPLE
PANCETTA, LEMON AND WATERCRESS

ROASTED BEET SALAD 12

HAZELNUT, ELLIES VINTAGE BLUE, CRISPY GARLIC, WATERCRESS
MAPLE MUSTARD VINAIGRETTE, PICKLED CIPOLINE, DOUBLE SMOKED BACON

TUMBLE OF LOCAL LETTUCES 8.5

SPLASHED WITH NAPA VALLEY OLIVE OIL AND CHARDONNAY VINEGAR
AND SEWN WITH GARDEN RADISH, SKY HILL GOAT CHEESE, AND SEA SALT

MORGAN HILL WATERCRESS & TWO APPLE SALAD 13

VINAIGRETTE OF APPLE AND ALE, SHAVED RADISH, PETALUMA CAMEMBERT
CRACKED PEPPER, MARCONA ALMOND AND LEMON

POTATO DUMPLIN' BRULÉE 11

YAM, SAGE, SKY HILL CHEVRE, DUCK RILLETTES, PUMPKIN SEEDS,
CRANBERRY, HONEY, AND SEA SALT

PAN ROASTED MUSSELS 13

SWEET TOMATO, ROASTED FENNEL, CHILI, TARRAGON,
CREAMY LEEKS, CHARDONNAY AND GRILLED SOURDOUGH



"A MEAL"

MEAT & POTATOES 29

8 OZ DURHAM RANCH HANGER STEAK, SWEET HOT TOMATO JAM,
PARMESAN GRATIN, PEARL ONION, BABY SHIITAKE, NATURAL REDUCTION

SAGE BRINED PETALUMA CHICKEN 27

SIZZLING ROASTED CHICKEN JUS WITH TOASTED GARLIC AND GRILLED LEMON
MARKET VEGETABLES WITH SEA SALT AND LOCAL OLIVE OIL

ORANGE SCENTED LAMB LOIN SOUS VIDE 31

PARSNIP & GREEN APPLE PUREES, WILTED SPICY GREENS, PAN ROASTED PARSNIP
AND APPLE, DUCK FAT, CRISPY YAM, LAMB GINGER ESSENCE

SLOW BRAISED SHORT RIBS 32

YUKON POTATO PUREE, CARAMELIZED BRUSSELS, BLACK RADISH, BEURRE VERJUS
CRISPY CARROTS, TOASTED PUMPKIN SEEDS AND THEIR OIL

PAN CRISPED ARCTIC CHAR 29

PUREE OF CELERY ROOT, CARAMELIZED GNOCCHI, NEUSKE BACON, ROASTED
MAITAKE CLUSTER, BRAISING GREENS, BROWN BUTTER SHERRY VINAIGRETTE

PAN ROASTED MOUNTAIN TROUT 29

ROMANESCO, SALSIFY, MAITAKES, SAGE & PUMPKINSEED PESTO,
TALCOTT CARNEROS OLIVE OIL, PRESERVED LEMON, ROASTED SCALLION

PAN ROASTED DIVER SCALLOPS 32

CAULIFLOWER POTATO PUREE, CARROT VANILLA REDUCTION,
CARAMELIZED CAULIFLOWER, CRISPY PARSNIP, CHIVE,

CIDER GLAZED PORK SHOULDER 31

NIMAN RANCH HERITAGE PORK, ROASTED ONION, CARAMELIZED APPLES, TOASTED
CARAWAY, GRAIN MUSTARD, MUSTARD GREENS

"ALONGSIDE" \$8

YUKON GOLD WHIP,
(CHEDDAR, BACON AND SCALLION)

WARMED BABY SPINACH
(TOASTED GARLIC AND LEMON)

CUVEES' MAC & CHEESE

CHEESY POTATO GRATIN

FOREST MUSHROOM RAGÛ

CARAMELIZED BRUSSEL SPROUTS
(GRANNY SMITH APPLE AND BACON,)

CAULIFLOWER GRATIN
(WITH 5 CHEESES AND BACON)

BUTTERED MARKET VEGETABLES