



## "FIRST TASTES"

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### **RISOTTO OF ALASKAN KING CRAB 16**

CARNAROLI RICE, GRILLED PENCIL ASPARAGUS, KING CRAB CURRY CREAM  
CRISPY TARO, PEA SHOOTS, SHIITAKE, WHIPPED MEYER LEMON CRÈME FRAICHE

### **"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

### **ZUCCHINNI WRAPPED DIVER SCALLOP 14**

GARNET YAM, FAVA BEANS, PORK BELLY, ARTICHOKE, YOUNG ONION, SALTY SWEET  
SAUCE, LEMON AND BASIL SPROUTS

### **CARPACCIO OF GOLDEN BEETS 12**

DANDELION, PISTACHIO, BASIL BACON BELLWETHER RICOTTA, WILDFLOWER  
HONEY, CRACKED PEPPER, AND GRILLED SOURDOUGH

### **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 RILLETES, PUMPKIN SEEDS,  
CRANBERRY, HONEY, AND SEA SALT

### **ENGLISH PEA SOUP 13**

CREEKSIDE RAMPS, ZESTED GOAT YOGURT SWIRL, BUBBLY GOAT CHEESE TOASTS,  
BLISTERED RADISHES CRACKED PEPPER, CHILI OIL



## "A MEAL"

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### **SOUS VIDE OF NEW YORK STEAK 33**

BAKED POTATO PUREE, POTATO SKIN, ROASTED BEEF REDUCTION, GRILLED YOUNG ONION, ASPARAGUS SPEARS, MOUNTAIN MORELS "CUVEE 1" TOMATO MARMELADE

### **HERB AND LEMON BRINED PETALUMA CHICKEN 27**

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

### **COLORADO LAMB OSSO BUCCO 32**

PEA VINES IN LAMB FAT, GINGER LEMON GRITS WITH SKY HILL CHEVRE LAMB BRAISAGE, WITH TREATMENTS OF ENGLISH PEA, AND EARLY CARROTS

### **SLOW BRAISED SHORT RIBS 32**

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

### **PAN ROASTED SALMON FILLET 29**

CREAMED YOUNG GARLIC, RAVIOLI OF NETTLES AND SHEEP RICOTTA, FAVA BEANS, PEA SPROUTS, CRISPY POTATO, BUTTER VINAIGRETTE, RAMPS, AND CHANTERELLE

### **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,

### **PAN ROASTED BAJA SNAPPER 31**

SPRING STEW OF KING CRAB, ARTICHOKE, RADISHES, ASPARAGUS, YAM, LEMON & OYSTER MUSHROOM, WITH CRISPY TARO AND SPRING SHOOTS

## "ALONGSIDE" \$8

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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