

APPETIZERS & STARTERS

Small Plates Designed to Open the Palate

Yellowtail Crudo, Avocado–Tomatillo Gazpacho Verde, Pomegranate, Cucumber, Fresno Chile

Seared Diver Scallop, Sunchoke Purée, Preserved Lemon, Toasted Hazelnut, Fennel Fronds

Gambas Al Ajillo, Mexican White Shrimp, Confit Garlic, Sherry, Parsley Butter, Rustic Bread

Charred Octopus, Crispy Fingerling Potatoes, Spanish Chorizo, Saffron Garlic Aioli

Crispy Pork Belly, Garlic Confit, White Bean Purée, Apple Fennel Slaw

Wild Mushroom Croustillant, Whipped Ricotta, Shallot, Fine Herbs

SALADS & SOUPS

Roasted Gorgonzola & Pear, Greens, Hazelnut, Red Wine Vinaigrette

Little Gem Caesar, White Anchovy, Parmesan, Garlic Breadcrumbs

Roasted Carrots & Burrata, Pistachio Dukkah, Arugula, Sherry Vinaigrette

Crispy Prosciutto & Pomegranate, Goat Cheese, Arugula, Almond, Champagne Vinaigrette

Leek & Potato Velouté, Trout Roe, Crème Fraîche, Chives

Dungeness Crab Bisque, Fennel, Sherry, Tarragon

ENTREES — SOIL & SALT

Grilled Lamb Loin, Roasted Delicata Squash, Charred Radicchio, Pomegranate Lamb Jus, Mint Gremolata

Pan-Roasted Halibut, Potato Dauphinoise, Braised Baby Leeks, Saffron Beurre Blanc

Red Wine Braised Beef, Black Garlic Jus, Carrot–Yogurt Purée, Pickled Red Onion, Herb Salad

Seared Ahi Tuna, Wasabi Potato Purée, Charred Baby Bok Choy, White Miso Butter

Crisp Duck Breast, Celery Root Purée, Wilted Swiss Chard, Cherry Mostarda, Duck Jus

Bone-In Pork Chop, Potato Rösti, Braised Cabbage, Roasted Pear, Whole Grain Mustard Jus

Seared Diver Scallops, Wild Mushroom Risotto, Crispy Maitake, Chives

Filet Mignon, Potato Dauphinoise, Roasted Maitake, Green Peppercorn Jus

DESSERTS

Classic With A Twist — Light, Seasonal, Satisfying

Brown Butter Apple Crisp, Oat Crumble, Vanilla Bean Ice Cream

Basque Cheesecake, Roasted Pear, Vanilla Bean Cream

Vanilla Bean Crème Brûlée, Seasonal Berries

Flourless Chocolate Torte, Hazelnut Praline, Whipped Cream

Citrus Olive Oil Cake, Winter Citrus, Mascarpone Cream