



Happy Mother's Day

Sunday, May 12, 2019

Starters

Bread Service 2.75 (per person)

acme epi baguette | strauss creamery organic butter | hawaiian salt

Cauliflower Soup 15

foraged mushroom crostini

Dungeness Crab Cakes 21

chipotle aioli | arugula | fennel & apple salad

Spring Salad 16

endive | asparagus | tomatoes | chives | radishes | graffiti cauliflower
meyer lemon vinaigrette

Simple Mixed Greens & Herbs 14

extra virgin olive oil | balsamic vinegar

Classic Caesar Salad 15

reggiano parmesan | pain de mie croutons

Sushi Grade Ahi Tuna Tartare* 22

habanero infused sesame oil | quail egg | toasted lavosh

House-Cured Lightly Smoked Salmon & Crispy Salmon Skin 18

light applewood smoke | horseradish crema | shaved fennel | pickled shallots | lemon

Entrees

Bacon Crusted Scottish Salmon* 38

braised chard | mashed potatoes | mustard sauce | apple & wild herbs

Oven Roasted Alaskan Halibut 41

bloomsdale spinach sautéed with anchovy & garlic
black mussels | carrots | leeks & fennel coulis

Pan Roasted Scallops, Clams & Wild White Gulf Prawns "Paella Style" 39

bell peppers | andouille sausage | saffron rice | tarragon beurre blanc

Asparagus, Ramps & Meyer Lemon Ravioli 31

green asparagus | cauliflower | emulsified essence of parmesan,
seaweed & root vegetable reduction

Saffron Risotto 30

foraged mushrooms | snow peas | spinach | parmesan | lemon mascarpone
arugula pistou | micro greens

Roasted Organic Chicken Breast 32

charred broccolini | mashed potatoes | morel mushroom & tarragon sauce

Grilled Dixon Lamb Chops * 49

provenciale vegetable stew | mashed potatoes | lamb reduction

Center Cut 14 oz. Prime Grade New York Strip* 49

three peppercorn sauce | roasted sweet peppers | green beans
russian fingerling parsley potato timbale

Sides \$ 8.00 each

truffled fries | green beans | sweet potato fries