



STARTERS

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

spiced hazelnuts, truffle honey, sourdough ... 19

PACIFIC RIM OYSTERS

six on the half shell, Navarro Vineyards verjus horseradish mignonette ... 24

LIBERTY FARM DUCK PATE

roasted Fuji apple mostarda, pickled red onions, herb croutes ... 16

PAN SEARED SCALLOPS

chanterelle duxelles, rasher of bacon, puff pastry, chive oil ... 27

TAMALES RAJAS

roasted poblanos, queso fresco, refried black beans, smoked habanero salsa ... 18

EVENING SOUP ... 14

FIELD LETTUCES

Fuji apple, pomegranate, radish, spiced hazelnuts, herbed red wine vinaigrette ... 14

add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese

or avocado, Stella Cadente extra virgin olive oil, sea salt on sourdough toast ... 7

MAIN COURSES

NIGHTLY NOODLES  ... 27

FRIED CHICKEN

Mary's free range, chive mash potatoes, Trumpet Royale mushroom sherry gravy, braised greens & bacon ... 28

WILD MUSHROOM RISOTTO

kale, butternut squash, pistachios, sage, brown butter ... 36

MARKET SEAFOOD ... MP

PAN SEARED DUCK BREAST

roasted Brussels sprouts & sweet potato, duck confit, pomegranate pinot noir gastrique ... 49

PAN ROASTED NIMAN RANCH PORK CHOP

pumpnickel spaetzle, arugula Fuji apple walnut & Pennyroyal Farm Velvet Sister salad, whole grain mustard sauce ... 38

GRILLED PAINTED HILLS STEAK

pave potatoes, sauteed spinach, cabernet glazed shallots, horseradish crème fraîche

filet mignon ... 54 bavette ... 40

SIDES ... 12

SMOKED PAPRIKA FRIES, PT REYES BLUE CHEESE  MALT MAYO

CHIVE MASH POTATOES, TRUMPET ROYALE SHERRY GRAVY

ARUGULA, FUJI APPLE, WALNUT  PENNYROYAL FARM VELVET SISTER SALAD