

APPETIZERS

CHARCUTERIE 20./25.

pork rillette, hazelnut finished prosciutto, lamb terrine,
mortadella, garlic and fennel sausage

SPRING WATERCRESS SOUP 12.

fried oyster, crème fraîche

GREEN SALAD 8.

dried cherries, red onions, roasted filberts, muscatel vinaigrette, pecorino

WARM ARTICHOKE AND FINGERLING SALAD 12.

smoked halibut, arugula, fines herbes vinaigrette

MANILA CLAMS 18.

andouille, chardonnay-meyer lemon cream, crostini

PORK BELLY 16.

spring nettle purée, cippolinis, potato crisp

ENTRÉES

SPRING RAMP AGNOLOTTI 25.

pork cheek, black trumpet mushrooms, pickled ramps

BLACK KALE & PINENUT CANNELLONI 23.

pearl onions, oregonzola, celery salad, piquillo peppers

SEA SCALLOPS 32.

french lentils, shiitakes, preserved lemon emulsion, marcona almonds

KING SALMON 37.

black rice, fiddleheads, snow peas, ramp béarnaise

ALASKAN HALIBUT 35.

potato maxim, bloomsdale spinach, pancetta-sherry reduction

ATHERTON LAMB 36.

white beans, baby artichokes, caramelized garlic, castelvetrano olives

GRILLED WAGYU STRIP LOIN 45.

maitake "bordelaise" brioche, baby leeks, pinot noir jus

VEGETARIAN & GLUTEN-FREE MENUS AVAILABLE UPON REQUEST

SIDES 8.

~~~FINGERLING POTATOES-chive butter emulsion

~~~GRILLED ASPARAGUS-béarnaise

~~~KALE-chili and garlic

~~~SHIITAKES AND SPINACH-lemon buerre blanc