

The DINING ROOM

SOUP/ PETIT SALADS

FARMER'S MARKET SOUP 9

SMOKED CHICKEN SALAD 11

Baby arugula, mustard crouton, pickled fennel, roasted grapes, blistered tomatoes, apple cider vinaigrette

GRILLED CAESAR 8

Grilled romaine heart parmesan-caesar vinaigrette

ICEBERG WEDGE 9

Blue cheese-tomato vinaigrette, cabrales speck

LOBSTER LOUIE 18

Boston lettuce, tomato, pickled fennel, smoked chili dressing

ORGANIC GREENS 8

Baby beets, goat cheese, smoked almonds, sherry-mustard vinaigrette

GRILLED FLATBREADS

FALL MUSHROOM FLATBREAD 13

Arugala-Hazelnut pesto, goat cheese, crispy leeks

FIG FLATBREAD 13

Fig jam, caramelized onions, blue cheese, bresaola, roasted figs

TOMATO FLATBREAD 13

Black truffle cream, burrata

PESTO PIZZA 14

Burrata, oven-dried tomatoes

DUCK CONFIT PIZZA 15

Medjool dates, pickled red onions, petit basque, cilantro

SMALL PLATES

OYSTERS 18

Half dozen market fresh oysters
horseradish snow, spiced tomato broth

OYSTERS AND CAVIAR 24

MUSHROOM ARANCINI 7

Romesco sauce

JUMBO SCALLOPS 13

Truffled yuzu emulsion

DATES 8

Cabrales stuffed, roasted grapes
and smoked almond pesto

WASABI PEA ENCRUSTED AHI 14

Pickled Vegetable Salad, Soy Si Racha Dressing

POACHED PRAWNS 16

Celeriac and butternut squash puree

TRUFFLED DUCK EMPANADAS 13

Duck confit, truffle, potatoes, petite basque,
port demi

CRAB CAKES 14

Spicy remoulade

CHEESE

Full Flight: \$18

Each: \$5

Cabrales Bleu - Fig Jam

Manchego - Date Spread

Humbolt Fog Goat - Honey Comb

Petit Basque - Marcona Almond



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ENTREE

CLAM CHOWDER 19

Lobster bisque, fall root vegetables, fresh clams, crispy sourdough crust

SCALLOPS

Peppadew-prosciutto emulsion, butternut squash, frisee, sage, pumpkin seed

Small Plate: \$17 Entrée: \$24

CHICKEN AND DUMPLINGS 24

Cornish hen, rice gnocchi, roasted root vegetables, gravy

MOROCCAN LAMB SHANK 23

Sauteed greens, butternut squash puree peppedu gremolata

SEA BASS

Beluga lentils, roasted grapes, wilted Swiss chard, smoked chili coulis

Small Plate: \$17 Entrée: \$24

FALL FETTUCINI 18

Salsafi, leeks, fall mushrooms, oven-dried tomatoes, fried egg

STEAK FRITES 29

Prime New York strip, cabrales terrine, portabella fries

SIDES

FALL MUSHROOMS WITH GREENS 7

Sautéed mushrooms, verjus wilted greens

BABY FINGERLINGS 6

Sautéed with charred peppers, and caramelized onions

RICE GNOCCHI MAC 'N' CHEESE 7

Ale mornay, crisped leeks, peppadew-chive relish

FRITES:

Sweet Potato 9

Habanero ketchup and basil aioli

Truffle 8

Sherry aioli

Parmesan Garlic or Regular 7

Ketchup

Portabella 8

Habanero ketchup and basil aioli

