PRIX FIXE DINNER
$39 two course   $49 three course

starters
please select one

HEIRLOOM TOMATO GAZPACHO
marcona almonds, grapes, minted yogurt, arbequina olive oil

BUTTER LETTUCE SALAD
crispy pancetta, cherry tomatoes, walnuts, gorgonzola vinaigrette

STRAWBERRY AND SUMMER MELON SALAD
feta cheese, spring onion, wild arugula, corriander, villa manodori balsamico

BAKED MACARONI AND CHEESE
aged cheddar, gouda, smoked bacon, parmesan-herb gratin

CHARCUTERIE BOARD
local cured meats, whole grain mustard, grilled bread, house pickled vegetables
wild boar salame (creminelli), point loma (balistreri), finocchiona (olympia provisions)

entrées
please select one

FARRO VERDE RISOTTO
summer vegetables, herb salad, basil pesto, grana padano

PAN SEARED CALIFORNIA WHITE BASS
white corn purée, chanterelles, leeks, chorizo, madeira gastrique

BUTTERMILK FRIED GAME HEN
french beans, white cheddar mashed potatoes, pickled red onions, bourbon-blackberry sauce

GRILLED CREEKSTONE FARMS FILET OF BEEF
herbed rosti, baby kale, roasted shallots, cherry tomatoes, chimichurri

desserts
please select one

NEW YORK STYLE CHEESECAKE
pistachio praline, candied orange, strawberry compote

FLOURLESS CHOCOLATE CAKE
blackberry coulis, powdered sugar

TRIO OF SORBETS
fresh berries, raspberry sauce, gaufrette

ARTISAN CHEESE PLATE
honey-rosemary mixed nuts, fig marmalade, hazelnut crostini
capra stanislaus (nicolau farms), big rock blue (central coast), san andreas (bellwether farms)

please let your server know if you have any food allergies