MARINATED OLIVES | 6
herbs, citrus

PRELUDE TRUFFLE FRIES | 8
black truffle aioli

WILD MUSHROOM ARANCINI | 10
parmesan reggiano, meyer lemon aioli

SWEET POTATO BISQUE | 12
crème fraîche, finger lime pearls, curried cashews

APPLEWOOD SMOKED POTTED AHI PATE | 16
broiled artisan bread, olive tapenade

RUSSIAN KALE SALAD | 12
gala apples, toasted marcona almonds, local goat cheese,
serrano ham, roasted shallot vinaigrette

GRILLED NEW YORK STEAK SANDWICH | 16
rustic artisan bread, danish bleu, french fries

CHARCUTERIE BOARD | 16
local cured meats, whole grain mustard, house pickled vegetables
salametto piccante (fra’mani), coppa (molinari), finocchiona (olympia provision)

ARTISAN CHEESE PLATE | 16
marcona almonds, chutney, hazelnut crostini
triple cream (marin french), aged gouda (central coast), blackstone (bellwether farms)

BLOOD ORANGE OLIVE OIL CAKE | 11
madagascar vanilla bean ice cream

TRIO OF SORBETS | 6

please let your server know if you have any food allergies

executive chef | alexandre purroy
executive sous chef | mike lutz
manager | talmadge savage