PRIX FIXE DINNER
$39 two course      $49 three course

starters
please select one

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

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

ZINFANDEL POACHED PEAR SALAD
 young lettuces, candied walnuts, danish bleu crostini,
 champagne peppercorn vinaigrette

APPLEWOOD SMOKED POTTED AHI PATE
 broiled artisan bread, olive tapenade

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

entrées
please select one

WINTER FETTUCCINE PASTA
 swiss chard, cipollini, acorn squash, agrodolce

ADobo BRAISED PORK BELLY
 stewed caviar lentils, mustard greens, pickled green papaya

GRILLED NEW YORK STEAK
 smashed red jacket potatoes, mushroom ragout,
 pepper cress, cabernet thyme jus

LOCAL COD
 green onion pesto, wild rice,
 duo of butternut squash and piquillo pepper sauces

desserts
please select one

GHIRARDELLI CHOCOLATE MOUSSE
 kahlua cream, sugar salted beignet

BLOOD ORANGE OLIVE OIL CAKE
 madagascar vanilla bean ice cream

TRIO OF SORBETS

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

please let your server know if you have any food allergies

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