PRIX FIXE DINNER
$39 two course  $49 three course

starters

please select one

BUTTER BEAN SOUP
heirloom tomato salsa, baby squash, sugar snaps, olives

COUNTY LINE FARMS MIXED BABY LETTUCES
pickled beets, sourdough croutons, picholine vinaigrette

SUMMER MELONS AND SERRANO HAM
dandelion greens, goat feta, pumpkin seed oil

SEARED DIVER SCALLOPS
robuchon potatoes, foie gras mousse, fig syrup

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

SWEET WHITE CORN RISOTTO
crispy maitake mushrooms, wild arugula, italian pepper coulis

ROASTED ALASKAN HALIBUT
smoked ham, black mussels, english peas, fennel chowder

MAPLE LEAF FARMS DUCK BREAST
roasted radish, duck fat fingerlings, watercress, apricot glace

GRILLED CREEKSTONE FARMS BEEF TENDERLOIN
baby tuscan kale, cipollini soubise, king trumpets, red wine syrup

desserts

please select one

APPLE TORTE
caramel sauce, candied pecans

FLOURLESS CHOCOLATE CAKE
mandarin orange sauce, yuzu cream

TRIO OF SORBETS
fresh berries, raspberry sauce, gaufrette

ARTISAN CHEESE PLATE
marcona almonds, chutney, hazelnut crostini

kunik (nettle meadow), blackstone (bellwether farms) highway one (valley ford)

please let your server know if you have any food allergies

executive chef | alexandre purroy
executive sous chef | chris austin
manager | talmadge savage