starters

please select one

WILD MUSHROOM STEW
fingerling potatoes, tomatoes, carrot, onions, celery (vegan)

COUS COUS AND BIBB LETTUCE SALAD
cucumber, grapefruit, smoked chick-pea, balsamic date gastric

LITTLE GEM LETTUCE SALAD
manchego cheese, quince, marcona almonds, parsnip shard, sherry vinaigrette

ROCK SHRIMP LETTUCE WRAP
cucumber, carrot, bean sprouts, cilantro, mint, vermicelli noodles mango dipping sauce

CHARCUTERIE BOARD
local cured meats, whole grain mustard, house pickled vegetables

wild boar salame (creminelli), point loma (balistreri), finocchiona (olympia provisions)

entrees

please select one

ROASTED SEABASS
saffron, snow pea, shiitake nage, marbled potatoes, crispy fried beets

APPLE APRICOT GLAZED DUROC PORK TENDERLOIN
nueske bacon, brussels sprouts, barley

ZINFANDEL BRAISED BEEF SHORT RIBS
celeriac mashed potatoes, horseradish oil, autumn corn, haricot vert

CURRIED CAULIFLOWER RISOTTO
beluga lentil dahl, broccoli rabe, papadum

desserts

please select one

DARK CHOCOLATE RASPBERRY CRISP CAKE
raspberry coulis

PUMPKIN CRANBERRY TART
ginger snap crust

TRIO OF SORBETS
fresh berries, chai shortbread cookie

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

PRIX FIXE DINNER
$39 two course  $49 three course