MARINATED OLIVES | 6
herbs, citrus

PRELUDE TRUFFLE FRIES | 8
black truffle aioli

WILD MUSHROOM ARANCINI | 10
parmigiano reggiano, meyer lemon aioli

DUNGENESS CRAB CHOWDER | 13
sourdough crostini

ROCK SHRIMP | 16
sautéed in garlic, white wine cream in crispy filo pastry

RADICCHIO AND ESCAROLE SALAD | 13
gigante beans, pignoli, shaved parmesan, caper mustard vinaigrette

DUCK CONFIT SANDWICH | 16
whole grain dijon, frisee, raspberry gastric

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)

MACADAMIA NUT BREAD PUDDING | 12
madagascar vanilla ice cream, cocoa nib tuile

TRIO OF SORBETS | 6
mango, raspberry, lime, shortbread cookie

please let your server know if you have any food allergies

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