PRIX FIXE DINNER
$39 two course  $49 three course

starters
please select one
DUNGENESS CRAB CHOWDER
sourdough crostini
WINTER GRAINS AND GREEN SALAD
smoked sunflower seeds, roasted baby beets,
italian parsley and tarragon dressing
RADICCHIO AND ESCAROLE SALAD
gigante beans, pine nuts, shaved parmesan,
agave caper mustard vinaigrette
ROCK SHRIMP
sautéed in garlic, white wine cream in crispy filo pastry
CHARCUTERIE BOARD
local cured meats, whole grain mustard,
house pickled vegetables
salametto piccante (fra’mani), coppa (molinari), finocchiona (olympia provision)

entrées
please select one
BUTTERNUT SQUASH GNOCCHI
sage brown butter, spinach, cremini mushrooms, bellweather ricotta
KOREAN FLANK STEAK
glass noodles, shiitake, kimchi brussels sprouts
PANCETTA CRUSTED SCALLOPS
saffron couscous, fennel confit, piquillo romesco
DUCKLING CONFIT
roasted leek polenta, braised red cabbage,
raspberry gastric, spiced jus

desserts
please select one
MACADAMIA NUT BREAD PUDDING
madagascar vanilla ice cream, cocoa tuile
RHUBARB STRAWBERRY TART
cream cheese icing, toasted almonds
TRIO OF SORBETS
mango, raspberry, lime, shortbread cookie
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