PRIX FIXE DINNER
$47 two course | $57 three course

STARTERS
please select one

PRELUDE POZOLE
jack fruit, hominy, savoy cabbage, onion, radish, avocado, lime, shiitake chicharron

CALIFORNIA MUSUBI
deep-sea crab, avocado mousse, caviar, remoulade, cucumber, and daikon pickles

SPRING GRAIN BOWL
farro, rocket greens, sugar peas, sonoma county chevre, watermelon radish, asparagus, white mussini vinaigrette

BABY KALE SALAD
lacinato kale, dried cherries, candied walnuts, feta, parma ham, roasted shallot vinaigrette

ENTREE
please select one

MISO STEAK
sirloin beef, ohitashi choy sum, pancetta garlic fried wild rice

GLAZED DUCK CONFIT
slow-braised duck, roasted leek polenta, braised red cabbage, raspberry gastric, spiced jus

PAN-ROASTED WILD SEABASS
warm new potato salad, braised artichoke hearts, citrus olive tapenade

EGGPLANT INVOLTINI
stuffed eggplant, san marzano tomato sauce, wild rice, pine nut, zante currant

DESSERT
please select one

BROTOCHE BREAD PUDDING A LA MODE

PRELUDE CHEESE PLATE
hwy 1 fontina, marin french triple brie, achadinha capricious cheese, fig jam, sonoma honey, marcona almonds, sea salt crackers

RHUBARB STRAWBERRY TART
cream cheese icing, toasted almond

TRIO OF SORBET

please let your server know if you have any food allergies
executive chef | don cortes
executive sous chef | mike lutz
manager | talmadge savage