SALADE NIÇOISE
olive oil poached tuna, roasted new potato, heirloom tomato, haricot vert, madera county radish, olive, cage-free egg, dijon anchovy dressing

HEIRLOOM TOMATO GAZPACHO
butte county heirloom tomato ragout, garlic herb crouton, micro basil green

SONOMA MUSHROOM CORN TAMALE
charred summer vegetable, candied pepita, chipotle salsa verde

WILLIAMS RANCH SOUS VIDE LAMB CHOPS
goat cheese risotto, honey glazed baby carrot, mustard shallot sauce

GRILLED PEACHES
frog hollow peaches, thyme whipped goat cheese, almond oatmeal crumble, soco honey

HUMBOLDT FOG CHEESE PLATE
humboldt fog, pt. reyes toma, bellwether farms pepato, fig jam, honey, marcona almonds, sea salt crackers

please let your server know if you have any food allergies

BUDDHA BOWL
organic quinoa, lacinato kale, hass avocado, candied pepita, paprika chickpea, beet, carrot, cumin lime dressing

MELON CARPACCIO WITH PROSCIUTTO DI PARMA
compressed yolo county melon, crispy prosciutto di parma, laura chenel goat cheese, rocket green, balsamic agrodolce, black ash sea salt

PRELUDE FISH AND CHIPS
lost coast battered fresh catch of the day, pea puree, duck fat potato wedges, caper tarragon remoulade

STEMPLE CREEK FILET MIGNON
pommes mousseline, yolo county asparagus, roast beet, micro bulls blood

YOGURT PANNA COTTA WITH SUMMER BERRIES
bellwether yogurt, shaved strawberry, shortcake crumble

TRIO OF SORBET
lemon, raspberry, mango mint syrup, gaufrette

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executive chef | don cortes
executive sous chef | mike lutz
manager | talmadge savage