PRIX FIXE DINNER

$47 two course | $57 three course

STARTERS
please select one

BUTTERNUT SQUASH SOUP
parsnip, cremini mushroom, maple syrup, smoked salt pepitas
N

AUTUMN BOWL
pearl barley, butternut squash, bosc pear, chestnut, pomegranate, apple cider vinaigrette
G | N

CHICKEN PATE
grilled bread, frisee, granny smith apple, fig jam
G | D | S

SPINACH SALAD
baby spinach, shaved mushroom, brulee fig, red onion, blue cheese, pepitas, warm bacon dressing
P | D | N

ENTREE
please select one

ADOBO OSSO BUCCO
stone valley pork, stewed lentil, potato leaves, lomi tomato
P | F | S | G

SMOKED RIBEYE
sunchoke puree, charred salsify, roasted sweet potato
D

BUTTERMILK FRIED CHICKEN
california wild rice pilaf, fennel slaw, charred leek soubise
D | G

SMOKED RIBEYE
sunchoke puree, charred salsify, roasted sweet potato

AUTUMN VEGETABLE CURRY
parsnip, rutabaga, enoki mushrooms, sweet potato, crispy wild rice, coconut broth

DESSERT
please select one

BANANA AND JACKFRUIT TURON
chocolate ganache, vanilla ice cream, adzuki bean
G | D | E

LEMONGRASS CRÈME BRULÉE
lemongrass, macerated grapes
D | E

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

FLOURLESS CHOCOLATE TORTE
raspberry coulis, salted hazlenut brittle
D | N

PRELUDE CHEESE PLATE
humboldt fog cheese, pt. reyes toma cheese, bellwether pepato cheese, crackers, fig jam, marcona almons
G | D | N

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

please let your server know if you have any food allergies

allergen key:
G=gluten | E=egg | N=nut/treenut
D=dairy | F=fish | SF=shellfish

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