SMOKY CORN CHOWDER
sweet corn, heirloom tomato, soco meat co. bacon
P | D

THREE BEAN SALAD
haricot vert, garbanzo, cannellini, parmesan tuile, crispy prosciutto, red onion, roast pepper dressing
P | D

WILD SEABASS
marble potato, fennel, crispy chorizo, garlic crostini, cioppino broth
F | SF | P | G

MOJO MARINATED SKIRT STEAK
charred sweet corn ragout, cotija potato puree, salsa verde
D

BOURBON GLAZED PORK CHOP
cheesy stone ground grits, kilt greens, pickled peaches
P | D

PASTA EKATERINA
linguine, baby spinach, english peas, asparagus, macerated tomato, pinola
G | N

MILLE CREPE TIRAMISU CAKE
coffee mascarpone filling, pistachio, cocoa powder
D | G | E | N

VANILLA PANNA COTTA
chocolate hazelnut sorbet, shaved strawberries, mint pearls
D | N

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

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

STARTERS
please select one

ENTREE
please select one

DESSERT
please select one

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

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

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