PRIX FIXE DINNER

$47 two course | $57 three course

STARTERS
please select one

FRENCH ONION SOUP
caramelized sweet onion, gruyere, brioche crouton  
G | E | D

SPRING QUINOA BOWL
yellow beet, avocado, arugula, pistachio, honey lime dressing  
N

VENTURA ORANGE AND SALINAS FARMS FENNEL SALAD
garbanzo bean, shaved parmesan, sunflower seed, caper mustard vinaigrette  
D

ASPARAGUS SALAD
wild arugula, santa clara mushroom and shallot, molinari pancetta, lara chenel goat cheese, vino cotto, herb vinaigrette  
D

ENTREE
please select one

YUZU TONKATSU
heritage pork, curry rice, carrot, pea, ginger savoy cabbage  
G | E

SEARED ANGUS NEW YORK STRIP
mushroom ragout, dauphinoise potato, pickled mustard seed, foyot sauce  
E | D

GRILLED WILD MACKEREL
molinari pancetta, salinas farms fennel, fresno roasted pepper, cioppino sauce  
F | SF

ROASTED SALINAS FARMS CAULIFLOWER STEAK
creamy polenta, pine nut, smoked lime, cilantro pesto  
N

DESSERT
please select one

KEY LIME CHEESECAKE TART
caramel, hazelnut crumble  
G | E | N | D

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

S’MORE FRENCH TOAST
graham cracker crusted, homemade marshmallow, valrhona chocolate ganache  
G | E | D

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

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