



Dinner Menu

Appetizers

Harissa Ahi Tuna Tartare

Avocado, Pickled Ginger, Potato Floret, Citrus Segments, Wasabi Cream 16
this item is fried in the same oil as items containing gluten

Prince Edward Island Mussels Pernod Cream Sauce, Fennel, Leeks, Garlic Grilled Crostini or *gluten free crackers available upon request* 15

Charcuterie Plate Salami, Prosciutto, Coppa, Pickled Organic Vegetables, Marinated Olives, Assorted Local Mustards, Roasted Garlic Grilled Crostini or *gluten free crackers available upon request* 15

Today's Raw Oysters 4 each (GF)
Champagne Mignonette, Harissa Sauce

French Onion Soup Bowl
Topped with Crouton and Gruyere Cheese 9

Soup Du Jour Cup 7 Bowl 9

Dan's Garden Baby Green Salad
Baby Farm Lettuces, Candied Walnuts, Humboldt Fog Goat Cheese, Sliced Apples, Apple Ring, Mustard Vinaigrette 13 (Veg/GF)

French Garden Vegetable Salad Assorted Organic Baby Vegetables, Baby Lettuces, French Garden Meyer Lemon Vinaigrette 11 (Veg/GF)

Roasted Baby Beet Salad
Bed of Baby Lettuces, Goat Cheese, Citrus Segments, Marcona Almonds, Banyuls Vinaigrette 13 (GF/Veg)

Cheese Selection

Single Cheese 7 Three Cheeses 15
Five Cheeses 19

Cowgirl Creamery Red Hawk Soft Cow's Cheese
Cowgirl Creamery Mt Tam Soft Cow's Cheese
Cypress Grove Humboldt Fog Soft Goat Cheese
Bellwether Farm Pepato Semi-Soft Sheep's Cheese
Bohemian Creamery Capriago Semi-Firm Goat Cheese
Bohemian Creamery Boho Belle Semi-Firm Cow's Cheese
Bohemian Creamery The Bomb Soft Sheep's Cheese
** Served with Local Honey, Seasonal Jams, Fruits, Candied Walnuts, Crostini or *gluten free crackers*

Entrées

Pan Seared Maine Scallops
Fondant Potatoes, French Garden Fava Bean Puree, Seasonal Organic Farm Vegetables, Pork Belly, Bacon Butter Sauce 32 (GF)

Oven Roasted Niman Ranch Pork Tenderloin
Bacon Wrapped Pork Tenderloin, Fingerling Potato Confit, Caramelized Spring Onions, Organic Baby Vegetables, Ginger Apple Sauce 27 (GF)

Niman Ranch New York Steak 12 oz
Roasted Potatoes, Caramelized Farm Leeks, Wild Mushrooms, Greens, Bacon, Organic Farm Vegetables, Herb Butter 29 (GF)

Niman Ranch Beef Tenderloin 6oz
Rich Creamy Potato Gratin, Wild Mushrooms, Greens, Baby Garden Vegetables, Truffle Sauce 36 (GF)

Pan Seared Sonoma Duck Breast
Spring Farro, Meyer Lemon Pancetta, Peas, Hen of the Woods Mushrooms, Organic Farm Vegetables, Basil Lemon Sauce 30

Catch of the Day
Spring Couscous, Ceviche, Peas, Braised Greens, Asparagus, Lemon Sauce 29

Roasted Stuffed Portabella
Quinoa, Braised Organic Greens, Garlic, Meyer Lemon, Garden Vegetables, Citrus Reduction 22 (GF/Veg)

Bellwether Farm Ricotta and Pea Ravioli
Parmesan Cheese, Mint, Garlic, Organic Farm Vegetables, Parsley Lemon Butter Sauce, 22 (Veg)

Sides 6

Braised Farm Greens Raisins, Walnuts (Veg/GF)

Medley Baby Vegetables Garlic, Herbs (Veg/GF)

Creamy Mac and Cheese Cheddar, Mascarpone, and Reggiano Cheese

Housecut Fries *Rosemary Aioli upon request* (Veg/GF)
this item is fried in the same oil as items containing gluten

Gluten Free (GF) *These items have been prepared in a kitchen that uses wheat and other gluten products.*
Vegetarian-Veg

\$5.00 split plate charge
Our meat, poultry, and fish come from ranches, and fisheries guided by principles of sustainability.

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.