

◆ S T A R T E R S ◆

✿ CALIFORNIA CAESAR 9

*Romaine, Sun Dried Tomatoes, Fried Capers,
Focaccia Croutons, Shaved Parmigiano
Reggiano
(Add White Anchovy 1.00)*

BIBB LETTUCE 9

*Candied Almonds, Parmigiano Reggiano,
Champagne Vinaigrette*

ORGANIC BABY FIELD GREENS 7

*Olive Tapenade Crostini, Banyuls & Thyme
Vinaigrette*

CHEVRE & BEET TERRINE 11

*Red Beets, Golden Beets, Herb Goat Cheese,
Arugula, Banyuls Vinaigrette, Candied
Walnuts*

HOUSE MADE SWEET POTATO GNOCCHI 12

*Vermont Maple Syrup Glaze, Toasted Pecans,
Pancetta Lardon, Fried Sage, Beurre Noisette*

WOOD OVEN ROASTED MUSSELS ARRABIATA 11

*Tomato, Fennel, Kalamata Olives, Cilantro,
Grilled Sour Dough
Add Fettuccini 17*

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR
MORE

\$3 will be added to all split menu items

☼ ITEMS CONTAINING INGREDIENTS
THAT ARE SERVED RAW OR NOT FULLY COOKED

◆ A D D I T I O N S ◆

THAI CHICKEN PIZZA 14
*Mozzarella, Sesame Chile Oil, Red Onions,
Shaved Carrots, Crushed Peanuts, Ginger,
Cilantro*

CHINOOK SALMON SALAD 18
*Organic Mixed Greens, Heirloom Cherry
Tomatoes,
Shaved Fennel, Lemon-Garlic Vinaigrette*

PAN SEARED CHINOOK SALMON 27
*Israeli Cous Cous, Braised Baby Fennel &
Shallots,
Buerre Blanc*

◆ F E A T U R E D W I N E ◆

2003 BLACK SEARS CABERNET SAUVIGNON
NAPA VALLEY
20 GLASS/80 BOTTLE
REGULARLY 125 (VERY LIMITED SUPPLY)

Exceptionally elegant and well rounded; it has unusually bright, red fruit tones along with the plum and blackberry tones that Black Sears Cabernets are known for. There is a fresh tobacco leaf note with outstanding mid-palate richness and a soft, graceful finish. The tannins are well integrated, and this wine is currently drinking at perfection.

DID YOU KNOW...

MANY OF THE ITEMS INSIDE ARE RECLAIMED OR RECYCLED. FOR EXAMPLE, THE FLOOR IS OLD CEILING PLANKS FROM AN AIRPLANE HANGER IN OAKLAND. THE BACK BAR IS FROM AN OLD ITALIAN RESTAURANT IN SAN FRANCISCO.

WE USE ORGANIC, SUSTAINABLE, AND LOCALLY
PRODUCED INGREDIENTS WHENEVER POSSIBLE

◆ MAINS ◆

HARVEST MOON PASTA 21

*Fresh Fettuccini, Kabocha Squash, Fennel
Sausage, Crushed Hazelnuts, Brussel Sprouts,
Cream,
Fried Sage Leaves*

PAN SEARED DAYBOAT SCALLOPS 28

*Salsify Mash, Citrus Brown Sugar Glazed
Baby Carrots, Butternut Cilantro Coulis,
Toasted Chestnuts*

FULTON VALLEY CHICKEN BREAST 23

*Garlic Mashed Potatoes, Baby Carrots &
Parsnips,
Glace de Poulet*

MOROCCAN BRAISED LAMB SHANK 28.5

*Saffron Couscous, Sun Dried Cranberries,
Chick Peas, Almonds, Mint Jus*

RAVIOLI 17

*Fresh Mozzarella, Fresh Ricotta, Spinach,
Heirloom Cherry Tomatoes, Summer Squash,
Garlic, EVOO*

DURHAM RANCH RIB EYE 32

*Sautéed Fingerling Potatoes, Wilted Arugula,
Dijon Vinaigrette*

PEACH BRINED PORK CHOP 25

*Cheddar Cheese & Corn Grits,
Braised Mustard Greens, Candied Pears*

EXECUTIVE CHEF: SCOTT ALLEN
SOUS CHEF: DANIEL MOONEY
SOUS CHEF: MIKE GELINAS