



THE RESTAURANT | DINNER

APPETIZERS

| | |
|--|----|
| PEPPER TOMATO GAZPACHO (V) basil oil, garlic chips | 13 |
| BEET HUMMUS (V) toasted cumin, cilantro pistou, pappadam | 16 |
| BBQ FLAT BREAD grilled flatbread, smoky barbeque, pulled pork, white cheddar arugula, red onion | 15 |
| SPICY PRAWNS blistered corn pudding, scallion vinaigrette | 19 |
| SUMMER FRUIT PANZANELLA (V) marinated mozzarella, wild rocket, torn croutons, pistachio honey balsamic | 15 |
| CHARCUTERIE AND CHEESE bellweather farms crescenzia, central coast creamery big rock blue cypress grove midnight moon, la espinola soria chorizo, olli napoli salami frida honeycomb, spiced pecans, pear mostarda, guava paste | 30 |

ENTRÉES

| | |
|---|----|
| PORK LOIN hominy, ancho puree, papaya cabbage slaw, cilantro | 33 |
| SEARED SCALLOPS warm caponata, yellow tomato, crispy capers, baby squash | 32 |
| ROASTED JIDORI CHICKEN mango couscous risotto, vanilla beurre blanc, toasted cashews | 28 |
| PACIFIC HALIBUT confit peppers, zataar verde, blistered feta, spiced carrots | 33 |
| WILD MUSHROOMS (V) creamy lemon polenta, romano beans, chili brown butter, shaved parmesan | 27 |
| PRIME FILET OF BEEF potato pancake, spicy sweet glaze, crispy onion, pickled vegetables | 39 |

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian