



THE RESTAURANT | DINNER

APPETIZERS

SOUP OF THE SEASON chef's selection of fall flavors	13
CITRUS FENNEL SALAD (V) local greens, confit kumquat, pistachio, chevre, blood orange vinaigrette	17
CARROT CUMIN HUMMUS (V) olive oil baked naan, shaved carrot, basil oil	15
BURRATA (V) honey roasted pear, parsley-sage pistou, fig balsamic, grilled crostini	16
MUSSELS white wine, lemon juice, parsley, grilled ciabatta	22
PAELLA head-on prawns, fragrant sofrito, spanish chorizo, pigeon peas	20
CHARCUTERIE AND CHEESE pleasant ridge reserve, carr valley cocoa cardona, marin supreme brie angels duck salami, prosciutto, spicy calabrese, local honeycomb fig orange jam	33

ENTRÉES

LOCAL SWORDFISH meyer lemon, capers, crispy smashed potatoes, baby leek	34
SEARED SCALLOPS black bean puree, grilled corn, jalapeño, shallots, tomato cilantro, crispy pancetta	33
SEARED CHICKEN local root vegetables, rosemary pecan rice pilaf, cabernet cranberry sauce	28
MUSHROOM POT PIE (V) roasted wild mushrooms, sherry, winter herbs, flaky pastry	27
SHORT RIBS oatmeal stout demi, winter vegetables, garlic olive oil potato puree	35
PRIME FILET OF BEEF apple-yam puree, spinach, pickled onion, cracked pepper, balsamic demi	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