



THE RESTAURANT | DINNER

APPETIZERS

SOUP OF THE SEASON chef's selection of fall flavors	13
BURRATA (V) honey roasted pear, parsley-sage pistou, fig balsamic, grilled crostini	16
CREAMY ELOTE DIP grilled late season corn, butter, chili, lime, queso fresco, fresh tortillas	15
TIRADITO STYLE SASHIMI local bass, aji amarillo, savory yam, cilantro relish, chili oil	20
BRUSSELS SPROUTS SALAD (V) toasted hazelnuts, pomegranate, shaved parmesan, maple vinaigrette	16
CHARCUTERIE AND CHEESE pleasant ridge reserve, carr valley cocoa cardona, marin supreme brie cured duck meat, bresoala, spicy calabrese, frida honeycomb peruvian sweetie drops, fig orange jam	33

ENTRÉES

BRAZILIAN-INSPIRED SEAFOOD STEW clams, shrimp, bass, coconut milk-chili broth, roasted plantain grilled crostini	33
SEARED SCALLOPS apple-yam puree, tandoori chickpeas, saffron yogurt roasted brussel sprouts	32
SEARED CHICKEN root vegetables, rosemary pecan rice pilaf, cabernet cranberry sauce, sage	28
WILD SALMON brown butter beet risotto, lemon zest, watercress	34
BUTTERNUT SQUASH SAUTE (V) shallots, garlic, basil, white wine, tomato, parmesan	27
PRIME FILET OF BEEF black beans, linguiça sausage, grilled corn, jalapeño, green onion	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