



THE RESTAURANT | DINNER

APPETIZERS

PEPPER TOMATO GAZPACHO (V) basil oil, garlic chips	12
BEET HUMMUS (V) toasted cumin, cilantro pistou, pappadam	15
BBQ FLAT BREAD grilled flatbread, smoky barbeque, pulled pork, white cheddar arugula, red onion	14
SPICY PRAWNS blistered corn pudding, scallion vinaigrette	17
SUMMER FRUIT PANZANELLA (V) marinated mozzarella, wild rocket, torn croutons, pistachio honey balsamic	14
QUINOA SALAD baby spinach, heirloom tomato, green goddess dressing humboldt fog, toasted almond	16
CHARCUTERIE AND CHEESE bellweather farms crescenza, 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	27

ENTRÉES

PORK LOIN hominy, ancho puree, papaya cabbage slaw, cilantro, lime	30
SEARED SCALLOPS warm caponata, charred broccolini, yellow tomato, crispy capers	29
ROASTED JIDORI CHICKEN mango couscous risotto, vanilla beurre blanc, toasted cashews	26
PACIFIC HALIBUT confit peppers, zataar verde, blistered feta, spiced carrots	30
WILD MUSHROOMS (V) creamy lemon polenta, romano beans, chili brown butter, shaved parmesan	25
PRIME FILET OF BEEF potato pancake, spicy sweet glaze, crispy onion, pickled vegetables	36

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