



Spring



We Strive to source and use organic local produce and foods primarily from local farmers to create seasonal market driven cuisine.

First Courses

MAINE LOBSTER GNOCCHI

Butter poached lobster and lobster fumet 15

CRAB AND AVOCADO "SPHERE"

Parmesan frico, red pepper vinaigrette and parsley pistou 12

BABY ORGANIC GREENS & STRAWBERRIES

Blue cheese, crispy almonds and a Champagne vinaigrette 9

LOCAL ENDIVE SALAD

Blackberries, blue cheese, caramel walnuts and raspberry vinaigrette 9

BUTTER LETTUCE WEDGE

Smoked bacon, blue cheese and buttermilk dressing 9

GOAT CHEESE SALAD

Roasted beets, caramelized eggplant and Meyer lemon olive oil 9

SALAD OF AHI & MONTEREY BAY CALAMARI

Baby fava bean, fennel, radish and Parisian vinaigrette 14

TERRINE OF SONOMA FOIE GRAS

Caramelized pineapple, spring cherries and sea salt 18

CHEF'S SELECTION OF CHEESE

Dried fruits, caramelized nuts and wild flower honey 14

Entrées

FILET MIGNON OF BEEF

Veal cheek ravioli, Terri's asparagus, béarnaise and sauce bordelaise 30

FENNEL SEARED HAWAIIAN TUNA

Spot prawns, baby fava bean & fennel gratin and sauce vin rouge 28

SPRING PEA RAVIOLI

Wilted baby spinach, walnuts, blue cheese and sage brown butter 20

PISTACHIO ROASTED LAMB LOIN

Olive oil potato, Terri's asparagus and a red wine jus 29

CRISPY PANCETTA WRAPPED PHEASANT BREAST

White bean sausage ragout, wilted spinach and Madeira mushroom jus 28



\$5 Split plate charge ~ A gratuity of 18% will be added to parties of 6 or more

chef Nicci Tripp & sous chef Nick Pardee