

# grill

## Dinner

Our culinary team presents approachable and contemporary fare  
featuring re-imagined classics.  
Menu items incorporate locally-sourced seasonal ingredients,  
with a minimalistic approach to preparation.

### STARTERS

#### CIOPPINO 19

New Potato, Nantes Carrots, Wild Mushrooms  
PEI Mussels, Ridgeback Prawns, Manila Clams

#### DAY BOAT SCALLOPS 18

Roasted Jimmy Nardello Peppers, Fried Leeks  
Fairytale Eggplant, Chives

#### KNOLL FARMS BABY BEET SALAD 14

White Bean Puree, Blood Orange Vinaigrette  
Frisee, Arugula, Cracked Hazelnut

#### ST. REGIS WEDGE SALAD 16

Brioche Crouton, Point Reyes Blue Cheese  
Parsley, Bacon, Avocado, Ranch Dressing

### ENTRÉES

#### PAN SEARED BRANZINO 34

County Line Harvest Green Garlic Puree  
Roasted Chanterelle Mushroom, Valencia Orange

#### ROASTED LOCAL HALIBUT 32

Braised Beans, Fire Roasted Heirloom Tomato  
Olio Nuovo, Green Olive, Golden Pearl Onions

#### LIBERTY FARMS DUCK BREAST 39

Charred Radicchio, Sliced Kumquat  
Confit Duck Leg, Red Wine Poached Pears  
Preserved Pomegranate Vinaigrette

#### POTATO GNOCCHI 24

Fines Herbs, Preserved Citrus Beurre Fondue  
Romanesco, Fried Shallot

### SIDES 8

Aligote Potatoes

Seasoned French Fries  
Grilled Asparagus

Sautéed Brassicas  
Roasted Beets

### CHEF'S SPECIAL

#### HOUSE-MADE PAPPARDELLE 18 / 22

Amatriciana, Bacon, Toasted Black Peppercorn

#### QUINOA RISOTTO 18 / 22

Brussel Sprouts, Edamame, Rainbow Cauliflower

**Chef TJ Boyland offers a seasonally curated five course tasting menu 95**

*Full Participation of the table is required*

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
WE PRIDE OURSELVES IN PROVIDING GLUTEN FRIENDLY MENU CHOICES. SOME MENU OPTIONS CAN BE PREPARED GLUTEN FREE, PLEASE BE  
AWARE THAT THEY MAY BE PREPARED IN AN ENVIRONMENT WHERE GLUTEN IS PRESENT. PLEASE ASK YOUR SERVER TO ASSIST YOU IN MAKING YOUR SELECTION.  
\*\* PLEASE BE ADVISED PARTIES OF SIX OR LARGER WILL BE CHARGED AN AUTOMATIC 20% SERVICE CHARGE \*\*

### RAW BAR

#### OYSTERS

\$5 each ~ \$27 half ~ \$52 dozen

#### MARIN MIYAGI

CALIFORNIA  
Herbal & Briny

#### FANNY BAY

BRITISH COLUMBIA  
Smooth, Cucumber Finish

#### CITRUS CURED AMBERJACK 19

Finger Lime, Yuzu Ponzu, Buddha's Hand  
Toy Box Peppers, Radish Tops

#### AHI TUNA TARTARE 18

Castelvetro Olives, Fennel  
Lemon Thyme, Acme Sourdough Crostini

### OFF THE GRILL

#### PETALUMA FARMS HALF CHICKEN 34

Asparagus Spears, Meyer Lemon Confit  
Chili Flakes, Pepper Cress

#### 5 DOT RANCH PRIME BEEF 48

Roasted Pepper Coulis, King Trumpet  
Rosemary Smashed Potato, Spring Onion  
Filet or Ribeye

#### RACK OF LAMB CHOPS 38

Goat Cheese Polenta, Coachella Valley Corn  
Snap Peas, Romesco Sauce

#### CERTIFIED ANGUS CHEESEBURGER 25

Toasted Brioche Bun  
Petaluma Wagon Wheel Cheese  
Tarragon Aioli, Red Wine Shallot Compote  
Seasoned French Fries or Green Salad  
ADD BACON, EGG OR AVOCADO 3

ALSO: TRY THE IMPOSSIBLE BURGER 3