

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

- NEW POTATO & LEEK SOUP 13**
Pumpnickel & Caraway Crumble, Wild Mushrooms
Melted Ramp Tops, Oil Poached Egg Yolk
- DAY BOAT SCALLOPS 18**
Shaved Rainbow Cauliflower, Fried Leeks
Meyer Lemon Dust, 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
Black Pepper Bacon, Avocado, Ranch Dressing

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**
Castelvetrano Olives, Fennel
Lemon Thyme, Acme Sourdough Crostini

ENTRÉES

- PAN SEARED BRANZINO 34**
County Line Harvest Green Garlic Puree
Roasted Chanterelle Mushroom, Valencia Orange
- ROASTED LOCAL BLACK COD 29**
Braised Beans, Fire Roasted Heirloom Tomato
Golden Pearl Onions, Green Olive, Olio Nuovo
- 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

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
6oz Filet or 10oz New York
- RACK OF LAMB CHOPS 38**
Goat Cheese Polenta, Coachella Valley Corn
Snap Peas, Romesco Sauce
- CERTIFIED ANGUS BEEF BURGER 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

SIDES 8

- Aligote Potatoes Seasoned French Fries Sautéed Brassicas
Roasted Beets Grilled Asparagus

CHEF'S SPECIAL

HOUSE-MADE PAPPARDELLE 18 / 22
Amatriciana, Bacon, Toasted Black Peppercorn

QUINOA RISOTTO 18 / 22
Brussel Sprouts, Edamame, Rainbow Cauliflower

Chef offers a seasonally curated four course tasting menu 97

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 **