

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 17

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

DAY BOAT SCALLOPS 18

Roasted Baby Carrots, Fried Leeks
Globe Eggplant Purée, Chives

KNOLL FARMS BABY HEADS OF LETTUCE 16

White Bean Puree, Blood Orange Vinaigrette
Candied Red Onion, Persimmon, Cracked Hazelnut

WINTER CHICORY & KALE SALAD 16

Brioche Crouton, Point Reyes Blue Cheese
Parsley, Bacon, Caesar Dressing

ENTRÉES

PAN SEARED DORADE 34

Soubise, Roasted Parsnip
Parsley Leaf, Meyer Lemon Segment

LIBERTY FARMS DUCK BREAST 39

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

HOUSE-MADE CHESTNUT AGNOLOTTI 24

Chestnut Flour & Brown Butter Roasted Halves
Wild Mushrooms, Pecorino Cheese

ROASTED RED KURI SQUASH 22

Quinoa, Fava Beans, Sofrito
Basil Puree, Parmesan Cheese

RAW BAR

OYSTERS

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

MARIN MIYAGI

CALIFORNIA
Herbal & Briny

FANNY BAY

BRITISH COLUMBIA
Smooth, Cucumber Finish

ROASTED PRAWNS 19

On a Bed of Rock Salt
Lemon, Cocktail Sauce

SEARED AHI TUNA 18

Spice Rubbed Tuna, Sesame Seed
Avocado, Cilantro, Ponzu

OFF THE GRILL

PETALUMA FARMS HALF CHICKEN 34

Spiced Yam Purée, Chimichurri
Blistered Cherry Tomato, Chili Flake, Pepper Cress

5 DOT RANCH PRIME BEEF

Roasted Pepper Coulis, King Trumpet
Rosemary Smashed Potato, Kohlrabi

Filet 48

Or

Ribeye 46

ADD BUTTER POACHED MAINE LOBSTER TAIL 28

RACK OF LAMB CHOPS 38

Lentil, Spaghetti Squash
Fine Herbs Vinaigrette, Romesco Sauce

SIDES 8

Brown Butter Potato Purée
with Almond

Seasoned French Fries
Roasted Beets

Sautéed Rapini

Pole Beans

GRILL CLASSICS

FETTUCCHINE 22

Alfredo, Hen of the Woods, Gruyere Cheese
Toasted Black Peppercorn

ROASTED LOCAL HALIBUT 32

Braised Beans, Roasted Bell Pepper
Olio Nuovo, Golden Pearl Onions

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ASK YOUR SERVER TO ASSIST YOU IN ACCOMMODATING ALLERGIES OR DIETARY RESTRICTIONS.
▲ WARNING: CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE IN MANY FRIED OR BAKED FOODS AND MERCURY IN FISH, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/RESTAURANT

** PLEASE BE ADVISED PARTIES OF SIX OR LARGER WILL BE CHARGED AN AUTOMATIC 20% SERVICE CHARGE **