

Cold Appetizers

Spring Greens \$6

Blossom Honey Vinaigrette, Cranberry, Spiced Walnuts,
Point Reyes Blue Cheese

Heirloom Baby Beets \$10

Split Creek Chevre Mousseline, Almond Pistou, Petite Arugula

Baby Romaine Salad \$6

White Anchovy, Grana Padano Cheese, Sourdough Croutons,
Caesar Dressing

Beausoleil Oysters \$10

Foie Gras Vinaigrette, Apple Basil Granite, Olive Oil Toast

Beef Tar Tar \$10

Citrus Emulsion, Pickled Garlic, Mache Lettuce, Yukon Potato

Hot Appetizers

She-Crab Soup \$7

Parsnip Crème, Blue Crab Salad

Lamb Ribs \$10

Hickory Smoked, Chocolate BBQ Sauce

Jumbo Lump Crab Cake \$12

Smoked Tomato Vinaigrette, Crème Fraiche, Fennel Root, Dill

Beef Short Rib \$10

Black Garlic, Doplebock Braising Jus, Barley Risotto

Pork Belly \$10

Tristan Turnip, Heirloom Baked Beans, Organic Maple Syrup

Veal Sweetbreads \$10

Parsnip Puree, Meyer Lemon, Caper, Brown Butter

Main Courses

Wild Striped Bass \$24

French Green Lentils, Pearl Onion, Spinach,
Country Ham Jus

Golden Tilefish \$20

Fall Vegetable Minestrone, White Lima Beans,
California Olive Oil, Grana Padano

White Tuna \$24

Pancetta, Black Truffle Agnolotti, Tristan Turnip,
Parmesan Vanilla Broth

Keegan Filion Farms Chicken \$20

Foie Gras Stuffing, Brussel Sprout, Fall Mushroom,
Chestnut Veloute

Duck Breast \$24

Heirloom Baked Beans, Tristan Turnip, Orange Chili
Marmalade

Filet Mignon \$28

Heirloom Carrot, Fingerling Potato, Pearl Onion, Cabernet Jus

Chef Specials

Three Course Tasting \$30

Appetizer, Entrée & Dessert

Four Course Tasting \$40

Two Appetizers, Entrée & Dessert

Chef's Tasting Menu \$69

Chef's Six Course Menu

{ Chef's Tasting for Entire Table Only Please }