

## Starters

Seasonal Oysters  
On The Half Shell, Banyuls Mignonette  
Half Dozen  
18

Heirloom Melon and Serrano Ham  
Fresh Mint, Extra Virgin Olive Oil  
19

Maryann's Green Salad  
Marjoram Vinaigrette, Ricotta Salata  
17

Farmers' Market Heirloom Tomatoes  
Gioia Burrata Cheese, Basil  
Extra Virgin Olive Oil, Aged Balsamic  
21

Scarborough Farms Beet Salad  
Laura Chenel Goat Cheese Toast, Mache  
Toasted Almonds, Beet-Horseradish Puree  
19

House-Cured Gravlax  
Toasted Brioche, Mustard Dill Sauce  
20

Hand-Cut Tagliatelle  
Grilled Summer Corn, Zucchini  
Crispy Serrano  
21

Hamachi Crudo  
La Vie Plum Chardonnay Macerated Stone Fruit  
Mint Gelee, Crispy Wonton  
21

Roasted Early Girl Tomato Soup  
Dungeness Crab, Tarragon  
19

Manchester Farms Pan Seared Quail  
Beluga Lentils, Chardonnay Poached Plum  
Chive Oil  
21

## Mains

Maine Diver Scallops  
Forbidden Rice, Grilled Bibb Lettuce  
Basil Oil  
39

Alaskan Halibut  
Tomato Risotto, Chanterelle Mushrooms  
Pinot Jus  
38

Grilled Swordfish  
Romesco Sauce, Roasted Heirloom Potatoes  
Spinach, Heirloom Tomato  
39

Columbia River King Salmon  
Creamy Orzo, Baby Artichoke  
Pesto  
39

Wild Striped Bass  
Soba Noodles, Baby Bok Choy  
Toasted Sesame Seeds, Dashi  
38

Petaluma Jidori Chicken Breast  
Summer Succotash of Corn, Summer Squash  
Fingerling Potatoes, Chicken Jus  
34

Liberty Farms Duck Breast  
Yukon Gold Potato Puree, Grilled Nectarine  
Frisee, Pancetta Salad, Duck Jus  
39

Snake River Kurobuta Pork Chop  
Cassava Root and Pork Belly Hash, Arugula  
White Peach Mostarda  
39

Superior Farms Colorado Rack of Lamb  
Rice Beans, Merquez Sausage, Harissa  
Watercress, Heirloom Cherry Tomatoes, Lamb Jus  
44

Rocker Bros. 28 Day Dry-Aged Prime New York Steak  
Pommes Frites, Sauce Bordelaise  
45