



Dinner Menu

Cold Appetizers

- Seafood salad, crab, shrimp and shellfish, parsnips, meyer lemon vinaigrette 16
- Half dozen fresh oysters served on ice, cucumber pearls, citrus mignonette 15
- Seared albacore tuna, crispy rice cake, olive tapenade, avocado creme, olive oil pearls 14
- Bison steak tartare, fresno chili stamp, puffed bread, shallot ash 15
- California Caesar salad, rosemary croutons, toasted shaved almonds, san joaquin gold cheese 12
- Baby kale salad, roasted beets, feta, sunflower seeds, black pepper vinaigrette 12
- Endive salad, mixed greens, fresh citrus, spiced walnuts, blue cheese dressing 12
- Field greens salad, toasted farro, shaved baby vegetables, wild herb vinaigrette 12

Hot Appetizers

- Spicy beef chili, beef fat candle, love, toasted ciabatta 14
- Artichoke hearts, toasted almond butter vinaigrette, arugula, endive 13
- Fresh egg raviolo, ricotta cheese, brown butter, sage 14
- Tagliatelle, crumbled pork sausage, rapini, chili flakes, san joaquin gold cheese 14
- Everything potato gnocchi, bacon, green onions, sour cream, cheddar, chives 14
- Wild mushroom cappuccino style soup, portobello froth 11

Entrees

- Sea bass, asparagus, shaved fennel, chickpea cake, lemon zest 32
- Roasted pacific swordfish, crispy potato terrine, parsnip, radish, salsa verde 32
- King salmon, kale sprouts, celery root puree, baby greens 28
- Roasted Spiny tail lobster, leek risotto, lobster butter, herbs MP
- Garlic crusted chicken breast, fingerling potatoes, green beans, onion cream 27
- Butternut squash risotto, toasted pumpkin seeds, san joaquin gold cheese 22
- Heritage pork chop, soft polenta, caperberry gremolata, violet mustard vinaigrette 32
- New York strip loin, crispy potato terrine, wild mushrooms, rapini, horseradish cream 38
- Smoked duck breast for two, duck legs, crispy black rice, swiss chard, roasted turnip and greens 68
- Rib eye for two, garlic potato puree, brussels sprouts, smoked tomato hollandaise 90