



**MENU DU JOUR**  
**08.03.18 | PRIX FIXE**

**WHITE CORN SOUP**

Brioche Croutons, Tarragon Crème Fraîche

—

**SONOMA CHICKEN**

Haricots Verts, Wax Beans,  
Fingerling Potatoes, Sherry Vinaigrette

—

**SWANTON FARM STRAWBERRIES**

Rosé Soaked Lady Fingers,  
Pink Peppercorn Ricotta Cream, Basil

—

**TWO COURSES 37**

**THREE COURSE 43**

**LOCAL FARMS & PURVEYORS**

**DELLA FATTORIA | PETALUMA, CA**

**FULL BELLY FARMS | GUINDA, CA**

**FIDDLERS GREEN FARM | BROOKS, CA**

**COWGIRL CREAMERY | POINT REYES, CA**

**STRAUSS FAMILY DAIRY | PETALUMA, CA**

**WOLFE RANCH | VACAVILLE, CA**

**DOUBLE 8 DAIRY | POINT REYES, CA**

**IACOPI FARM | HALF MOON BAY, CA**

**GREAT CUISINE REQUIRES GREAT INGREDIENTS.**

*Executive Chef Robert Curry and his culinary team work diligently to source the freshest ingredients available from local farms and select purveyors.*





## APPETIZER

- OSETRA CAVIAR, Traditional Garnish, Blinis | 175/oz
- WHITE CORN SOUP, Crispy Miyagi Oysters, Tarragon Crème Fraîche | 17
- HALF DOZEN SEASONAL OYSTERS on the Half Shell, Ginger Mignonette | 21
- 🍷 POTATO GNOCCHI, Wild Mushrooms, Pea Shoots, Parmigiano Reggiano | 18
- KONA KAMPACHI CRUDO, Cucumbers, Cherry Tomatoes, Sea Beans, Sesame | 23
- SAUTÉED FOIE GRAS, Blueberries, Pain Perdu, Corn, Almonds, Lemon | 24
- 🍷 COW'S MILK BURRATA, Grilled Apricots, Honey, Marcona Almonds, Baby Greens | 19

## SALADS

- 🍷 MARKET SALAD, Corn, Balsamic Onions, Sunflower Seeds, Sherry Vinaigrette | 17  
with Sonoma Chicken or Wild King Salmon | 34
- MAINE LOBSTER, Curry Almonds, Avocado, Hearts of Palm, Moroccan Vinaigrette | 40
- POACHED WILD SHRIMP, Butter Lettuce, Avocado, Fennel, Orange | 19
- BLUE CRAB SALAD, Wakame, Watercress, Sugar Snap Peas, Radish, Yuzu Kosho | 35

## MAIN COURSE

- SEARED AHI TUNA, Hummus, Castelvetrano Olives, Jimmy Nardellos, Squid, Orange | 33
- 🍷 RICOTTA DI BUFALA RAVIOLI, Bloomsdale Spinach, Tomato Confit Vinaigrette | 23
- NORTHERN HALIBUT, Grilled Eggplant Caponata, Walnuts, Rouille, Tomato Jus | 32
- DAY BOAT SCALLOPS, Dashi Braised Radish, Avocado, Grilled Scallions, Key Lime | 36
- CABERNET BRAISED SHORT RIB, Corn, Romano Beans, Chanterelles, Bordelaise Sauce | 43
- HEIRLOOM TOMATO RISOTTO, Shrimp, Bacon, Tarragon, Parmigiano Reggiano, Yuzu | 30
- KUROBUTA PORK CHOP, Apricots, Marcona Almonds, Fennel, Guanciale, Lemon Verbena | 36
- SONOMA CHICKEN, Haricots Verts, Wax Beans, Fingerling Potatoes, Sherry Vinaigrette | 31
- 🍷 TEMPURA MAITAKE MUSHROOM, Forbidden Rice, Bok Choy, Curry, Purple Daikon | 20

## 🍷 VEGETARIAN SELECTION

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

