



A P P E T I Z E R

CONFIT DUCK DRUMMETTE

Rising c ranch citrus salad, living watercress, vadouvan curry glaze



CRAB & COCONUT CURRY BISQUE

Anson mills black rice cake, pickled water chestnuts, buddha's hand

ORGANIC HEARTS OF ROMAINE

Bradley's caesar dressing, crispy capers, shaved parmesan

BRICK OVEN QUESO STUFFED GREEN CHILE

Linda's texas style all beef chili, crushed avocado, blue corn tortilla threads



TANIMURA FARMS SWEET GEM "LOUIS"

Soft glaum farms egg, oil cured black olives, sweet lacquered house bacon

SEARED SONOMA FOIE GRAS

Slowly caramelized sunchokes, golden raisin braised swiss chard, AJ's brioche



CAPAY ORGANIC TOY BOX CARROTS

Butter poached dungeness crab, carrot-top pistou, ginger crumble

E N T R É E

PAN ROASTED CALIFORNIA WHITE BASS

Coastal artichokes three ways, sonoma duck & fennel slaw

CHESTNUT STUFFED PEROGIES

Toy box carrots, citrus brown butter, toasted walnut oil



CHAR CRUSTED CREEKSTONE RIB EYE STEAK

Andy boy farms broccolini, dungeness crab quiche, sauce béarnaise

TOLENAS ALL NATURAL QUAIL

Jack frost's winter vegetables, onion & herb dumplings, mustard butter broth

HAWAIIAN TOMBO TUNA SEARED RARE

Beef short rib-potato hash, brussels sprouts, warm squid & house bacon vinaigrette

WINE BRAISED BEEF SHORT RIB

Crème fraîche whipped potatoes, 140° organic egg, coal roasted mushrooms



STEAMED DUNGENESS CRAB

Shoestring potatoes, drawn butter, organic sweet limes

S W E E T S

CARROT

Toy box carrot cake, mascarpone cheese, almond & raisin chutney, grand marnier ice cream

CHOCOLATE

Valrhona chocolate cake, pot de crème, caramel tart, chocolate chunk ice cream

CLASSIC

French toast, crème brûlée, winter fruit "strudel", warm tapioca

CITRUS

Meyer lemon panna cotta, pound cake, blood orange-ginger nectar, lime sherbet