



Celebrates the Food and Wine along that geographical latitude near the San Francisco Bay Area

Dinner

small bites

TUNA TARTARE rice cracker 8

OYSTERS rose green pepper mignonette 6

POLENTA FRIES chanterelle relish 7

CRISPY CHICKEN WINGS lemon and szechuan pepper 7

BAY SCALLOPS green tea, herbacious green 9

Appetizers

GREENS & FIGS nuts, napa zinfandel vinaigrette 12

ARUGULA SALAD roasted baby beets, croutons, pickled onions 12

KAMPACHI SASHIMI orange ginger marinade, crisp rice 15

DUNGENESS CRAB SALAD winter citrus, avocado 16

ARTICHOKE RAVIOLI onion, mushrooms, madeira 14

BUTTERNUT SQUASH TORTELLINI apples, caramelized onions 12

SHORTRIB RAVIOLI onions, celery root, curry 16

PORK BELLY asian pear, house-made cole slaw, sweet and sour 15

QUAIL caramelized figs, hearts of palm, baby lettuce 16

FOIE GRAS huckleberries, jonah gold apples 18

Entree

FETTUCCINE dungeness crab, fennel, leeks 26

PACIFIC HALIBUT carrot risotto, young ginger 27

SEA BASS en papillote, assorted vegetable, lemon verbena 27

SEA SCALLOPS celery root, leeks, baby fennel 28

SAFFRON RISOTTO crispy chicken leg, tomato confit 24

SONOMA DUCK BREAST salsify, radishes, shiitake mushrooms 27

SLOW COOKED PORK braised greens, flageolet beans, madeira sauce 27

BEEF RIBEYE potatoes, chanterelle mushroom, red onion jam, pinot noir reduction 29

sides

BROCOLI RABE bacon, garlic, shallots 7

ASSORTED MUSHROOMS meyer lemon 7

CARROTS tarragon, honey 7

JAPANESE RICE mirin scented , kombu 7

BROWN RICE candy cap mushroom essence 7