

# LOCAL

## FOOD & WINE FOR OCTOBER

**Local Mission Market Bread**, Butter and Salt 6

**Marinated Olives**, Citrus, Chili 6

**House Made Pickles** 6

**BBQ Oysters**, Smoked Onion, Peach, Tarragon 4ea

**Farmstead Cheese**, Nuts, Jams, Toast 15

**Padrons** Meyer Lemon, Ricotta, Herbs 9

**Chopped Salad** Avocado, Egg, Smoked Onion 12

**Heirloom Tomatoes** Pomegranate, Zaatar, Feta 14

**Eggplant Gratin** Kabocha, Goat Gouda 14

**Squid**, Cranberry Beans, Delicata, Peppers 13

**Smoked Trout**, Asain Pear, Creme Fraiche, Walnut 15

**Duck liver Mousse**, Apple, Gastrique, Kuri squash 15

**Confit Chicken Wings**, Honey, Pickled Chili, Scallion 14

**Risotto**, Smoked Tomato, Tenerumi, Dry Jack, Olives 19

**Salt Cod** Fingerling Potato, Cherry Tomato, Basil 21

**Duck Confit** Wheatberries, Kabocha, Pear, Persimmon 23

**Flank Steak** Charred Cabbage, Potato, Romesco 24

**Brut** Mary Elke, North Coast, NV 13

**Twenty Five Reasons** Salinia, Mendocino 14

**Rose Vin Gris** Bonny Doon Vineyard, Central Coast, 2013 9

**Sauvignon Blanc** Les Caves Roties de Pentes, Sonoma, 2013 9

**Tocai Friulano** Folk Machine, Mendocino, 2014 11

**Chardonnay** Broadside, Central Coast, 2012 11

**Chenin Blanc** Lo-Fi, Santa Ynez, 2014 15

**Rose of Cabernet Franc** Ser, Santa Ynez, 2014 11

**Sluice Box White** Donkey & Goat, El Dorado, 2014 15

**Gamay/Pinot** Lo-Fi Wines, Santa Barbara, 2014 14

**Carignane** Calder, Mendocino, 2013 14

**Roussane & Marsanne** Deux Punx, El Dorado, 2013 14

**Chorus Effect** Field Recordings, Paso Robles, 2013 13

**Pinot Noir** Neighborhood Vineyard, Central Coast, 2013 13

**Cabernet Franc** Lo-Fi, Santa Ynez, 2014 15

**Zinfandel** Birichinio, Central Coast 2013 14

### FAMILY STYLE FEAST \$65 PER PERSON

participation of entire table required

Executive Chef Jake Des Voignes

a twenty-percent service charge supports all of our employees.  
in accordance with state law & our conservation efforts, water served upon request