

OUR KITCHEN TONIGHT

Enjoy Tonight's menu bringing you the freshest Californian products at the height of their season, supporting our Local network of Organic, Sustainable Farmers, cheese artisans, butchers and vendors.

APPETIZERS

TO START WITH

Flatbread Nicoise / Tomato / Olives / Green Beans / Capers / Ricotta - w Tuna	16 / 20
Jumbo Poached Shrimp / Cocktail Sauce / Meyer Lemon	18
Organic Dry Cured Antipasti Plate / Seasonal Melon / Summer Greens	14
Hearts of Romaine / Escarole / Toasted Garlic Dressing / Vella Dry Jack Cheese	12
Organic Heirloom Tomatoes / Burrata Cheese / EVOO / Aged Balsamic	12
Butter Lettuce Salad / Crushed Avocado / Aged Goats Cheese / Lemon Lime Vinaigrette	10
Chilled Tomato Soup / Basil Sorbet	10

ENTRÉE'S

PROTEINS

Prime Aged NY Striploin - 12oz / Béarnaise Sauce	36
All Natural Corn Fed Skirt Steak - 8oz / House-made Steak Sauce	26
Local Baja Halibut / Butter Lettuce Sauce	26
Californian White Sea Bass / Romesco Sauce	26
Fresh Chesapeake Bay Soft Shell Crab / Pancetta Capers Butter	24
Sonoma County Liberty Duck Breast / Green Apple Mustard	27
Organic Petaluma Chicken Breast / Natural Jus	24
House Made Pasta / Summer Greens / Rustic Peperonata - w Rock Shrimp	19 / 26
Organic Beef Burger / Aged White Cheddar / Sea Salt Ripped Potatoes	20

STARCHES

Crispy Ripped Potatoes / Mustard Aioli	6
Crushed New Potatoes / EVOO	6
Beer Grilled Corn on the Cobb	6

VEGETABLES

Organic Tomato Bread Salad	6
Wilted Summer Greens / Toasted Garlic	6
Yellow Wax Beans / Chorizo Butter	6

Ewart Wardhaugh - Executive Chef
Local / Seasonal / Sustainable

For your convenience, a 20% Service Charge is added to parties of 6 or more