

## CROSTINI

Choose Three for \$9

- ∂ Jamón de Serrano, Fresh Fava Bean & Tetilla Cheese
- ∂ Grilled Portabella, Charred Radicchio & Gorgonzola
- ∂ Chorizo, Grilled Scallion Pesto & Caña de Cabra
- ∂ Tuna Cruda, Bacon Dust, Avocado & Wasabi Greens
- ∂ Cured Salmon & Roasted Beets
- ∂ Confit of Duck & Sour Cherry Marmalade

## CHEESES

Choose Three for \$9

- Goats Milk
- ∂ Humboldt Fog ∂ Midnight Moon ∂ Ricotta Impastata
- Cow's Milk
- ∂ California Cheddar ∂ Gorgonzola ∂ Manchego
- Sheep's Milk
- ∂ Fresh Chèvre
- Sheep's & Goat's Milk
- ∂ Caña de Cabra

## SOUPS &amp; SMALL SALADS

Soup of the Day M/P

- Sprig Autumn Salad \$10
- Savoy Cabbage, Bosc Pears, Radicchio, Fennel & Pomegranate
- Roasted Garlic & Lime Caesar Salad \$11
- Shaved Croutons, Aged Asiago & Garlic Lime Aioli

## SMALL PLATES

- Kibbeh of Wild Salmon \$13
- Tartare of Salmon, Bulgur, Labneh & Lemon Confit
- House Made Flatbread & Trio of Accompaniments \$14
- White Bean Hummus, Roasted Red Pepper Harissa & Citrus Marinated Feta Cheese
- Grilled Stuffed Peppers \$14
- "Cypress Grove" Goat Cheese, Thyme & Aged Sherry Vinegar
- Feta Stuffed Lamb Meatballs \$11
- Minted Cucumber Relish & Lemon Scented Yogurt Sauce
- Hazelnut Dusted Diver Scallops \$15
- Rosemary Pear Purée, Hard Cider & Micro Greens
- Rustic Rabbit Sausages \$13
- Crisp Polenta Squares & Romesco Sauce
- House Made Paté \$12
- New York Honey Crisp Apples, Balsamic Drizzle & Toasted Brioche

## PASTA

- California Style Lasagna \$23
- Butternut Squash, Fresh Autumn Mushrooms, Toasted Sage, Scamorza Cheese & Aged Balsamic Drizzle
- Tagliarini Nero \$26
- Fresh Black Pasta with Maine Lobster, Chive & Thyme Scented Lobster Butter
- Papardelle Tuscan Style \$19
- Chianti Braised Beef Ragoût with Wild Mushrooms

## DINNER ENTREES

- Braised Butterflied Flank Steak \$27
- Stuffed with Swiss Chard, Hardboiled Egg, Roasted Peppers, Spicy Tomato Salsa, Garlic Aioli & Watercress
- Black Cod \$26
- Roasted Garlic Potatoes, Red Pepper Rouille & Gremolata Dressed Green Beans
- Cioppino \$32
- San Francisco Style Seafood Stew with Anchovy Buttered Sourdough Toast
- Peet's Coffee & Coriander Rubbed Skirt Steak \$29
- Rajas con Crema & Chipotle Sweet Potato Galettes
- Vineyard Style Roasted Chicken \$21
- Bulgur Stuffed Grape Leaves, Roasted Grapes & Wine Reduction
- Brochettes of Za'atar Spiced Grilled Lamb \$24
- Cheesy Crisp Polenta, Roasted Tomatoes, Rosemary Mint Pistou & Broccolini
- Whole Roasted Red Snapper \$35
- On a Bed of Leeks, Fennel & Tomatoes with Niçoise Olive – Lemon Confit