



STARTERS & SALADS

Daily Soup Creation

~6~

Warm Marinated Olives & Pickled Garlic

~6~

Artisan Charcuterie & Cheese

Chefs Offering of Cured Meats, Artisan Cheese, Ciabatta Bread and Lavosh

~20~

Thermal Gem Lettuce

Ciabatta Crostini, Shaved Reggiano, Creamy Caesar Dressing

~10~

Local Beets

Pistachio Crusted Drake Farms Chevré, Mache Greens, Port Wine Vinaigrette

~11~

Wild Rocket

Endive, Pear and Shaved Reggiano Salad, Local Honey Grape Seed Dressing

~10~

Char-Grilled Prawns and La Quercia Ham Skewer

Fresh Lemon

~13~

Lemon Herb Ricotta Ravioli

Cultivated Mushrooms, Thyme, Shaved Reggiano

~13~

CHEF'S MENU

House-smoked Californian Muscovy Duck Salad

Frisee, Wild Rocket, Crumbled Chevré, Truffle Salt,
Lemon Vinaigrette, Pinot Noir Reduction

Naturally Raised 12oz. Rib Eye*

Lyonnais Potatoes, Organic Cultivated Mushrooms,
Red Wine Veal Reduction

Meyer Lemon Cheesecake

Blueberry Ginger Compote

~40~ per person

Pair the Chef's Menu with

Alexander Valley, Estate Cabernet Sauvignon – 375ml

~50~ per person

LARGE PLATES

Pan-Seared Barramundi

Butternut Squash and Edamame Succotash, Grainy Mustard Cream
~23~

Grilled Tuna

Haricots Verts, Tomatoes, Potatoes, Egg, Capers, Champagne Vinaigrette
~24~

Seared Scallops

Kennebec Potato Puree, Tomato and Spiced Bacon Salad, Micro Basil
~25~

Grilled Flat Iron Steak*

Grilled Asparagus, Lyonnaise Potatoes, Red Wine Jus
~23~

Grilled Natural Filet*

Fiscalini Farms Cheddar Gratin, Campari Tomato, Cultivated Mushrooms
~33~

Roasted Chicken Breast

Cassoulet of White Bean and La Quercia Speck, Local Carrots
~20~

Linguini

Clams, Mussels, White Wine, Tomatoes, Garlic, Shallots, Olive Oil, Parsley
~16~

Pappardelle

Pesto, Drake Farms Chevré, Heirloom Tomatoes, Wild Rocket, Garlic, Shallots, Olive Oil
~20~

SIDES

~7~

Rocket Green Salad
Lyonnaise Potatoes
Grilled Asparagus
Kennebec Potato Puree
Succotash

FEATURED WINES

	Stem Cork	
Kenneth Volk , Pinot Noir, "Santa Maria Cuvee", Santa Barbara County, CA	13	50
Rancho Sisquoc , Merlot, Santa Barbara County, CA	10	38
Conn Creek , Anthology, Red Wine, Napa Valley, CA	16	62
Edmeades , Zinfandel, Mendocino County, CA	11	42
Matanzas Creek , Sauvignon Blanc, Sonoma County, CA	11	42
Estancia , Pinot Grigio, CA	8	32
Chateau St. Michelle , Chardonnay, Columbia Valley, CA	8	32

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.