

*small plates***HOG ISLAND OYSTERS ON THE HALF SHELL\***

COCKTAIL SAUCE AND MIGNONETTE AQ

**GRILLED CASTROVILLE ARTICHOKE**

LEMON-CAPER AIOLI, CRISPY GARLIC 15

**CEVICHE\***

YELLOWFIN TUNA, PINEAPPLE, JICAMA, LECHE DE TIGRE, PLANTAIN CHIPS 17

**LAMB SUGO**

PASTA DAVE'S CAVATELLI, ENGLISH PEAS, MINT, SHEEP'S MILK FETA 15

**BONE MARROW**

TAMARIND GLAZE, PICKLED JALAPENO, CARAMELIZED ONION BUTTER, SMOKED BATARD 16

**PUPUSAS**

GRIDDLED MASA CAKES, QUESO OAXACA, SUMMER SQUASH BLOSSOM SALAD, RANCHERO SALSA 14

**STEAK TARTARE\***

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

**ARTISAN CHEESE BOARD**

SEASONAL COMPOTE, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 16

*soup & salads***SPRING ONION AND BUTTON MUSHROOM SOUP**

ASPARAGUS, CRISPY JAMON SERRANO 11

**LITTLE GEMS**

SUGAR SNAP PEAS, STRAWBERRIES, PICKLED RHUBARB, WHIPPED GOAT CHEESE, SPRING PEA VINAIGRETTE 12

**MARINATED BEETS**

AVOCADO, SPICED YOGURT, QUINOA, PISTACHIO, QUESO FRESCO 11

**WARM ROQUEFORT TOAST**

CRIMINI MUSHROOM, SHAVED CELERY, RADISH, PARSLEY, DIJON VINAIGRETTE 12

*entrees***MESQUITE GRILLED NIMAN RANCH RIBEYE\***

BUTTERMILK SMASHED NEW POTATOES, OREGON PORCINIS, WATERCRESS, SAUCE AU POIVRE 65

**SEARED SCALLOPS**

CRUSHED FINGERLINGS, YOSEMITE MORELS, FAVA BEANS, RAMPS, MEYER LEMON SABAYON 42

**LIBERTY DUCK BREAST A LA PLANCHA\***

CREAMED HOMINY, OAXACAN MOLE, YELLOW WAX BEANS, SQUASH BLOSSOM, MOJO VERDE 39

**PAN ROASTED KING SALMON\***

SUGAR SNAP PEAS, BOK CHOY, BABY SHIITAKE, DASHI, GINGER AIOLI 34

**GAUCHO\***

MISHIMA RANCH AMERICAN WAGYU FLAT IRON STEAK, PORK BELLY AND BLACK BEAN 'FEIJOADA', POACHED EGG, CHIMICHURRI 44

**CRISPY FRIED HALF CHICKEN**

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 25

*sides***CRISPY YUKON GOLD POTATOES**

SALSA ROJA, SHEEP'S MILK FETA, CILANTRO 6

**BLISTERED SUGAR SNAP PEAS**

CHILIS, MINT, SESAME, CASHEW 7

**WOOD FIRED DELTA ASPARAGUS**

SAUCE GRIBICHE, SHAVED PARMESAN 8