

DINNER

DINING ROOM

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY

small plates

HOG ISLAND OYSTERS ON THE HALF SHELL*

COCKTAIL SAUCE AND MIGNONETTE 22/38

STEAK TARTARE*

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 15

SEARED AHI TUNA CARPACCIO

PRESERVED SHIITAKE MUSHROOM, CREAMED CELERY ROOT, TOGARASHI, CRISPY SUNCHOKE CHIPS 16

DEVILED EGGS

FRENCH MUSTARD WHIPPED YOLKS, CRISPY SHALLOTS, FRIED CAPERS 13

WOOD FIRED BONE MARROW

PUMPKIN-CHILI GLAZE, APPLE HILL GOLDEN DELICIOUS, POMEGRANATE SALSA VERDE, ACME BATARD 18

CEDAR PLANK ROASTED PETITE BRIE

PROSCIUTTO, ROSEMARY-BROWN BUTTER APPLES, HAZELNUT PICADA, ROASTED GARLIC BAGUETTE 16

ARTISAN CHEESE BOARD

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 18

CAVIAR AND CHIPS

STERLING CAVIAR, HOUSE POTATO CHIPS 75

soup & salads

WILD MUSHROOM SOUP

BLACK TRUFFLE BUTTER, SUNCHOKE, WATERCRESS 12

BELGIAN ENDIVE SALAD

DELTA PEARS, ROASTED PECANS, ROGUE SMOKEY BLUE CHEESE, WATERCRESS, DIJON VINAIGRETTE 12

MARINATED BEETS

WHIPPED BURRATA, SATSUMA MANDARIN, RUBY GRAPEFRUIT, PISTACHIO, QUINOA, MEYER LEMON DRESSING 14

BUTTER LETTUCE SALAD

FROMAGE BLANC, PERSIMMON, TRINITY HERBS, WATERMELON RADISH, APPLE CIDER VINAIGRETTE 13

entrees

WOOD FIRED BEEF TENDERLOIN*

GORGONZOLA CRUST, CONFIT FINGERLINGS, COAL ROASTED ROMANESCO, CRISPY LEEKS, SAUCE BORDELAISE 55

SEARED SCALLOPS

NEW ENGLAND STYLE 'CHOWDER SAUCE', LITTLENECK CLAMS, APPLEWOOD BACON, MIREPOIX, PERNOD 42

RICOTTA AND CHARD AGNOLOTTI

PUMPKIN FONDUE, APPLEWOOD BACON, THYME ROASTED MUSHROOMS, CALABRIAN CHILI, SAGE 26

PAN ROASTED KING SALMON*

BLACK EYED PEAS, BLOOMSDALE SPINACH, PRESERVED LEMON, DILL CREME FRAICHE, PINE NUT RELISH 36

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 28

sides

CRISPY YUKON GOLD POTATOES

CHIMICHURRI, FRIED PARSLEY 8

WOOD FIRED BRUSSELS SPROUTS

TOASTED SESAME BAGNA CAUDA, RYE BREADCRUMBS 9

WOOD FIRED DELICATA SQUASH

BROWN BUTTER, DRIED CHERRIES, ROASTED HAZELNUTS, GRANA PADANO 8