



July 15th, 2025

housemade focaccia

italian evoo 9

parmesan & truffle fonduta 12

french onion butter 12

*salt and pepper brussels sprouts
smoked date & tamarind
“butter”, torn herbs, toasted
benne 18

a5 miyazaki dumpling -
chili crunch & brown rice
vinegar
8 each

*salsify risotto with black truffle
47

crispy rice (3)
bluefin belly, black truffle 19
local crab gochujang aioli 16

*gluten free or can be
X raw or undercooked protein

Not all ingredients are listed
please inform us of any allergies or dietary restrictions.
Consuming raw or undercooked protein may increase
your risk of foodborne illness.

20% service charge on parties 6 or more & tasting
menus- 7% surcharge for local statutes

A few of our farm partners we love-
k&j orchards, heirloom organics, star route, dirty girl,
marin roots, brokaw, lonely mountain, mcginnis ranch,

G&S sweetcorn & kale fritters- toma cheese, mint tzatziki, smashed cucumber, za’atar 18

*creamy sweetcorn soup- local cepes, herbed panisse, ramp crema 18

*lonely mtn little gems- avocado, goat gouda, rainier cherry, garden basil vinaigrette 20

*burrata- heirloom tomatoes, ramp chimichurri, peaches, sunflower, 10 year balsamic 26

*grilled spanish octopus- harissa carrots, crispy fingerlings, ramp mojo 26

x*local halibut crudo- ogo, green strawberry, yuzu buttermilk & lemon basil 25

x*uni crème brûlée- reserve caviar, yuzu tobiko, trout roe, crostini 38

small / large

hand rolled pici- wagyu, veal & pork, san marzano ragu, pecorino stragionato, nectarine 27/54

*malfadine- broccoli di ciccio, chanterelle, pesto, crème fraîche & essex gouda, mission fig 23/46

*maine lobster risotto- demi sec cherrygold tomatoes, english pea, parmigiano reggiano, yuzu 36/72

porcini & black truffle ravioli, chicken jus, “francese” 27 /54

ADD BLACK TRUFFLE 25

*wild king salmon- red rice, rock shrimp, orach, kohlrabi, pattypan squash, lobster nage 48

x*sonoma duck breast - snow peas & peanut fried rice, blood orange fermented bean 45

x*7oz SRF ny steak- corn puppy, wax beans, jimmy nardello, morel mushroom & sherry jus 58