



housemade focaccia	sweet corn & kale fritters - manchego cheese, mint tzatziki, smashed cucumber, za'atar	17
italian evoo 11	*creamy sweet corn soup - sweet corn relish, shishito pepper, porcini mushroom	20
parmesan & truffle fonduta 14	*little gem salad - goat gouda, K&J peach, avocado, basil vinaigrette, pickled red onions	22
french onion butter 14	*burrata - cherry tomato, pickled cherry, thai basil, 10 year aged balsamic	25
*salt and pepper brussels sprouts	*grilled spanish octopus - heirloom baby carrot, potato, ramp romesco, pickled red jalapeño	29
smoked date & tamarind	x*halibut crudo - green strawberry, yuzu buttermilk, daikon kimchi, strawbanero kosho	25
"butter", torn herbs, toasted	x*uni crème brûlée - reserve caviar, yuzu tobiko, trout roe, crostini	39
benne 19	hand-rolled pici - 18 hour short rib ragu, syrah, marzanos & stagionato	35
a5 miyazaki dumpling -	*campanelle - broccoli di ciccio, maitake mushroom, pesto, crème fraîche & gouda	35
chili crunch & brown rice	*maine lobster risotto - english peas, parmigiano reggiano, yuzu	49
vinegar 8 each	hand made porcini & black truffle agnolotti - "francese"	35
*english pea risotto	*wild king salmon - shelling bean succotash, rock shrimp, spinach, lobster dashi, romanesco	47
with fresh black truffle 47	x*sonoma duck breast - snap peas, peanut fried rice, kumquat, blood orange & fermented bean	47
	x*masami filet mignon - twice baked potato, bacon, wax beans, cipollini, morel & sherry jus	59

\*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,  
zuckermans, meadowood.