



housemade focaccia	spaghetti squash & kale fritters- toma cheese, mint tzatziki, smashed cucumber, za'atar	19
italian evoo 11	*creamy squash soup- trumpet mushroom, chickpea, bacon-braised cabbage, truffle crema	20
parmesan & truffle fonduta 14	*chicories- goat gouda, shinko pear, garden basil vinaigrette, pickled red onions	22
french onion butter 14	*burrata- tierra farms beets, 3 sisters farm pomelo, sunflower, 10 year aged balsamic	25
*salt and pepper brussels sprouts	*grilled spanish octopus- harissa, heirloom baby carrot, romesco	29
smoked date & tamarind	x*halibut crudo- ogo, kumquat, yuzu buttermilk, daikon kimchi	27
"butter", torn herbs, toasted	x*uni crème brûlée- reserve caviar, yuzu tobiko, trout roe, crostini	44
benne 19		
a5 miyazaki dumpling -	hand-rolled pici- 18 hour short rib ragu, syrah, marzanos & reggiano	39
chili crunch & brown rice	*campanelle- broccoli di ciccio, hedgehog mushroom, pesto, crème fraîche & gouda	35
vinegar 8 each	*maine lobster risotto- sea lettuce, parmigiano reggiano, yuzu	55
*trumpet mushroom risotto	porcini & black truffle agnolotti- chicken jus, "francese"	39
with black truffle 47	ADD BLACK TRUFFLE 25	
*gluten free or can be	*corvina- butter beans, local crab, delicata squash, lobster & trumpet mushroom dashi, green chard	47
X raw or undercooked protein	x*sonoma duck breast-bok choy & peanut fried rice, blood orange, fermented bean, kumquat	49
	x* SRF wagyu ny steak- celery root, romano beans, cipollini, yellowfoot mushroom jus	59

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.