

## STARTERS

ROASTED MUSHROOM & FONTINA ARANCINI  
smoked onion aioli, pickled pioppini mushrooms 16

SOURDOUGH & FENNEL FOCACCIA  
Prosciutto San Daniele, Bellwether ricotta  
Black Mission figs 24

FRIED SHISHITO PEPPERS  
pistachio, maple coriander vinaigrette  
ricotta salata, mint 16

SMOKED TROUT & ONION DIP  
soft herb salad, smoked trout roe, potato chips 21

RED LITTLE GEM LETTUCE SALAD  
Brokaw avocado, Red Dragon pluots, green goddess  
popped sorghum, verjus vinaigrette, chervil, aleppo 19

GODDESS MELON SALAD  
tahini yogurt, serpent cucumber, pickled serrano  
salsa macha, mint 19

HAMACHI CRUDO  
Thai coconut curry, finger lime, cucumber, Thai basil  
Fresno chili, gooseberry 26

STEAK TARTARE  
walnut muhammara, espelette roasted eggplant  
tangerine chili aioli, radish, kasha crisp 24

HOKKAIDO SEA SCALLOPS  
chili roasted grapes, caramelized cauliflower  
tarragon, sauce "Veronique" 29

GRILLED SPANISH OCTOPUS  
Medjool date & celery salad, Moroccan spices  
Tahini hummus, kohlrabi, Meyer lemon 26

RIGATONI with BEEF CHEEK SUGO  
crispy lentil gremolata, Grana Padano 26

HEN & RICOTTA CAPPELLETTI  
marinated sungold cherry tomatoes, opal basil, chive  
butter, parmesan 25

## ENTREES

ROASTED MOREL MUSHROOMS 'Risi e Bisi'  
green garlic farro, English peas, snap peas, celtuce  
poached egg 37 +add seared Hokkaido scallops 18

WILD CALIFORNIA KING SALMON  
Brentwood corn, nasturtium, roasted romanesco  
blackberries 48 \* While Available  
Riesling, Grosses Gewächs, Herrenberg, Carl Loewen, Mosel 2024 27

LOCAL PETRALE SOLE  
roasted summer squash, pepita crusted pixie eggplant  
baba ghanoush, white zucchini & saffron velouté 41  
Chardonnay, School House, Spring Mountain, Napa 19

LIBERTY DUCK BREAST  
duck leg & sausage pressé, smoked carrot puree  
roasted French round carrots, rhubarb  
strawberry preserved lemon jam 45  
Morey-Saint-Denis, 1er Cru, Clos Sorbé, Buisson-Charles, Burgundy 2021 43

GRILLED BERKSHIRE PORK CHOP  
confit new potatoes in tomatillo butter, Bakers bacon  
braised collard greens, sauce vierge verte, pork jus 46  
Rosso di Montalcino, Biondi Santi, Tuscany 2021 44

GRILLED ANGUS NEW YORK  
rosemary roasted fingerling potatoes, padron peppers  
Marcona almonds, corn soubise, tomato butter, beef jus 49  
Cabernet Sauvignon, Forman, Napa Valley 2017 42



## SIDES

ROASTED LOCAL PORCINI MUSHROOMS  
& SNAP PEAS  
leek & hazelnut butter, thyme, parsley, lemon 21

ROASTED RAINBOW CARROTS  
ají verde, queso fresco, cilantro 15

PROSPECT FRIES aioli 14

HOKKAIDO MILK BREAD with SESAME SEEDS  
Marshall's Farm honey butter 16

SOURDOUGH & FENNEL FOCACCIA 8

*20% service will be added to all parties of 8 or more  
6% Surcharge Added to provide healthcare for our staff.*

*Consuming raw or undercooked meats poultry, seafood, shellfish  
or unpasteurized milk may increase your risk of foodborne illness.*

## WINES BY THE GLASS

### SPARKLING

Sommariva, Prosecco, Superiore, Valdobbiadene, NV	15
A. Bergère, 'Origine', Champagne Brut NV	28
Parigot & Richard, Crémant De Bourgogne, Blanc de Noirs Brut NV	22
Prima Pave, Brut Rose NV *SANS ALCOHOL*	23

### WHITE

Rosé, Skylark, 'Pink Belly', Mendocino 2024	15
Roero Arneis, 'Elisa', Paitin, Piedmont 2024	17
Chenin Blanc, Clos de la Huberdière, Clos de l'Éclotard, Saumur 2023	19
Albariño, Bodegas Zárata, Rías Baixas 2024	18
Sancerre, Vieilles Vignes, Cherrier Pere et Fils, Loire Valley 2024	22
Chablis, Garnier et Fils, Burgundy 2023	24
Chardonnay, School House, Spring Mountain, Napa 2021	19

### RED

Beaujolais, Morgon, Grand Cras, Laurent Gauthier, 2021 *CHILLED*	19
Pinot Noir, Aston Estate, Sonoma Coast 2022	18
Barolo, 'Leonardo', Stroppiana, Piemonte 2021	24
Rioja, 'Sela', Bodegas Roda, Rioja Alta 2023	19
Châteauneuf-du-Pape, Domaine Mourchon, Rhône Valley 2020	24
Zinfandel, Tip-Top Vineyard, Green & Red, Napa 2018	21
Bordeaux, 'Esprit de St. Pierre', Château Saint-Pierre, Saint-Julien 2018	24
Cabernet Sauvignon, Romeo, Sempre Vive, Old Vines, Napa 2018	23

### CELLAR CORAVIN POURS

Riesling, Grosses Gewächs, Herrenberg, Carl Loewen, Mosel 2024 *DRY*	27
St. Aubin, 1er Cru, Le Charmois, Lamy Pillot, Burgundy 2023	41
Pinot Noir, DuMOL, Russian River Valley 2024	28
Morey-Saint-Denis, 1er Cru, Clos Sorbé, Buisson-Charles, Burgundy 2021	43
Rosso di Montalcino, Biondi Santi, Tuscany 2021	44
Cabernet Sauvignon, Forman, Napa Valley 2017	42

## SPECIALTY COCKTAILS

### PAINTED LADY

vodka, lillet, rhubarb, lemon, grapefruit 19

### CONEJO MALO

tequila, prickly pear, benedictine, green chartreuse, lime 19

### MIDNIGHT BRAMBLE

bourbon, crème d cassis, lemon, blackberry syrup, mint, soda water 19

### BESOS PICOSOS

400 conejos mezcal, pomegranate, blood orange liqueur, lime ancho chile syrup 19

### REFORMA

gin, mezcal, yellow chartreuse, celery bitters, lime, tortilla salt rim 19

### KISS OF YUZU

don q white rum, chamberyzette strawberry aperitif suze, italicus lemon & yuzu juice, strawberry foam 19

### PROSPECTOR

scotch, blandy's madeira, benedictine, prospect bitters 19

## BEER

### DRAFT

Fieldwork, Hills & Valleys, Pilsner 5.3%	8
Fieldwork, Middle Out, Westcoast IPA 6.6%	9
Fieldwork, Chloe, Belgian Pale Ale 6.2%	9
Russian River Brewing, Pliny 'The Elder,' 8%	10

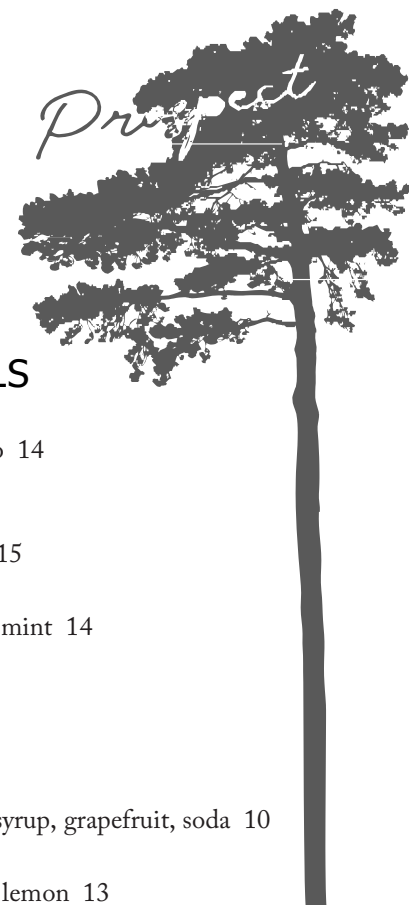
### BOTTLES & CANS

Modelo Especial, Lager 4.4%	8
Old Caz, Cazzers, Guava-Passionfruit Sour 4.2%	8
Sincere Cider, Apple, 6%	8
Heineken 0.0, Non-Alcoholic	6
Fieldwork, Headliner IPA, Non-Alcoholic	7

### FEATURED COCKAIL

#### PRISM & PETALS

basil infused gin, aperol  
luxardo maraschino, lemon, simple syrup 19



## LOW ABV COCKTAILS

### NEGRONI SPAGLIATO

campari, sweet vermouth, prosecco 14

### GOLDEN FLOWER SPRITZ

floreale l' aperitivo, lemon juice  
mandarin orange sparkling water 15

### HUGO SPRITZ

elderflower liquor, prosecco, soda, mint 14

### APEROL SPRITZ

aperol, prosecco, soda water 14

## ZERO PROOF

### PROSPECT COOLER

cranberry, lime, grapefruit simple syrup, grapefruit, soda 10

### HAWAIIAN WINK

pineapple, orange, coconut cream, lemon 13

### SUNSET IN THE BAY

spiritless tequila, Giffard elderflower, dhos orange, grapefruit, lime 15

### PHONY NEGRONI

Tuscan juniper, southern Italian citrus and florals 15

# DESSERT

## TRIPLE CHOCOLATE TART

confit strawberries, chantilly cream, strawberry syrup  
feuilletine crunch, white chocolate ganache 15

## CRÈME FRAÎCHE CHEESECAKE

candied kumquats, blueberries, huckleberry compote  
lace tuile 14

## COCONUT "PIÑA COLADA" CAKE

roasted pineapple, coconut flakes, pineapple "whip"  
pecan praline, lime 14

## ROASTED PLUM CINNAMON MERINGUE

lemon plum cream, apricot sorbet 15

## PROSPECT'S FROZEN BON BON

dark chocolate cocoa nib ice cream, salted caramel  
Marcona almonds, sea salt 9

## CARAMEL, COCOA NIB & ALMOND POPCORN 8

share at home 15

## HOUSE MADE ICE CREAMS & SORBET 5 per scoop

house made cookie

