

## STARTERS

### SOURDOUGH & FENNEL FOCACCIA

Prosciutto San Daniele, Bellwether ricotta  
walnut Calabrian pesto, honey 24

### SMOKED TROUT & ONION DIP

soft herb salad, fresh horseradish, potato chips 20

### RED LITTLE GEM LETTUCE SALAD

Brokaw avocado, Red Dragon pluots, green goddess  
popped sorghum, verjus vinaigrette, chervil, aleppo 19

### CHARENTAIS 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

truffled bone broth, shaved summer truffles  
nasturtium, tomato raisins  
Seka Hills extra virgin olive oil 27

## 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, sorrel, roasted romanesco  
blackberries 48 \* While Available

### LIBERTY DUCK BREAST

duck leg & sausage pressé, smoked carrot puree  
roasted French round carrots, rhubarb  
strawberry preserved lemon jam 45  
Pommard, 1er Les Fremiers, Douhairet-Porcheret, Burgundy 2021 43

### LOCAL PETRALE SOLE

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

### GRILLED BERKSHIRE PORK CHOP

confit new potatoes in tomatillo butter, Bakers bacon  
braised collard greens, sauce vierge verte, pork jus 46

### GRILLED ANGUS NEW YORK

rosemary roasted fingerling potatoes, Shishito 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, Reserva, Viña Real, Rioja Alavesa 2018	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
Meursault, Clos de la Croix de Noire, Philippe Bouzereau, Burgundy 2022	41
Pinot Noir, DuMOL, Russian River Valley 2024	28
Pommard, 1er, Les Fremiers, Douhairet-Porcheret, 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

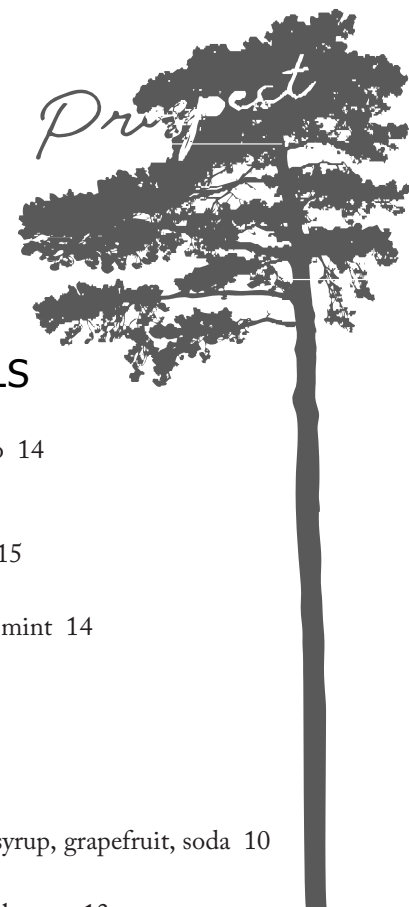
Modelo Especial, Lager 4.4%	8
Old Caz, Cazzers, Guava-Passionfruit Sour 4.2%	8
Sincere Cider, Apple, 6%	8
Heineken 0.0, Non-Alcoholic	6
Fieldwork, Headliner IPA, Non-Alcoholic	7

### SOMMELIER'S FEATURE

Gigondas, 'Aux Lieux Dits'

Domaine Santa Duc 2022

22



## 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

