

# DINNER

## Starters & Light Bites

*\*Crispy Ahi Tuna Wontons | ahi tuna, shiso, hemp seed chili crunch, mayonnaise, tobiko roe 22*

*\*Hamachi | passion fruit, purslane, dill, pickled nopales 22*

*Whole Roasted Cauliflower | romesco sauce, pomegranate molasses, herb chimichurri 16*

*Chicken Liver Mousse | pani puri, huckleberry, cherry mostarda 13*

*Spicy Nduja | Journeyman spreadable salami, pickled vegetables, grain mustard, crispy sourdough 16*

*Spinach Artichoke Crab Dip | bechamel, gruyere, Parmesan breadcrumbs, lump crab 24*

*Prime Berkshire Pork Belly | Slow braised, cherry Boshi, pickled shitake mushrooms, peppers 19*

*Jumbo Lump Crab Cake | Louisiana blue crab, panko, egg, shallot, Harissa aioli,  
blistered cherry tomatoes, grilled red onion 29*

*XO Deviled Eggs | scallion, caviar, fresh herbs 12*

*Prime Filet Mignon Tartare | shallot, horseradish aioli, egg, caper, olive, sourdough 26*

## Soups & Organic Salads

*Soup Du Jour | farm inspired daily soup mkt*

*Farmers Market Greens | shaved vegetables, toasted hemp seed, Humboldt Fog cheese,  
garden herb vinaigrette 14*

*Baby Red Romaine Caesar Salad | shaved parmesan, Caesar dressing, sourdough crisp 15*

*Baja Watermelon Salad | compressed watermelon, Hope farms arugula, mint, watercress, feta,  
soy dijon vinaigrette 16*

*Succulent*  
FINE DINING

Please refrain from any form of smoking on our restaurant property. No outside decor allowed. Gratuity of 20% is added to parties of 6+. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illnesses.

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## Dinner Entrees

*Maple Brown Butter Butternut Squash Agnolotti | chanterelle mushroom, foie gras torchon, basil 39*

*1855 Braised Beef Short Rib | carrot, celery, onion, garlic, heirloom marble potatoes,  
Lightley Farms cherry reduction 49*

*Roasted Chicken Thighs | freebird chicken, Italian sausage triangoli,  
preserved lemon Beurre Blanc, sage, capers 32*

*Prime Teres Major & Frites | Salsa Verde, Creamy Horseradish 42*

*NZ Rack of Lamb | pistachio dukkha, soubise, roast carrots, potato, lamb jus 64*

*Seasoned Steelhead | squash blossoms, sweet corn succotash, lemon butter 42*

*Carrot Gnocchi | garden herb pistou, fresh peas, Parmigiano Reggiano 24*

*Shrimp Louie | little gem lettuce, cucumber, smoked trout roe, harissa Louie, boiled egg 29*

*Sesame-Hemp Seed Seared Ahi-Tuna | Calrose fried rice, dill kimchi, sauteed mushrooms, cabbage, teriyaki 49*

*Baked Atlantic Cod | fresh herbs, Beurre Blanc, preserved lemon, parsnip puree, haricot vert w/bacon 44*

## Chef's Table Available with Reservation Only

*Please ask your server for details*

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