

Dinner

Dessert

Beverage

FIRST

Pork Belly \$17.00

tomato, lemon parmesan, chicory, aioli

Oysters by the ½ DZ \$19.00

smoked tomato horseradish, mignonette, lemon

Smoked Trout Toast \$15.00

goat cheese, radish, caper, red onion

Charcuterie \$28.00

artisan cheese, creminelli meat, olive, pickled vegetable, mustard caviar, flaxseed

Crab Cake \$17.00

cucumber, lemon aioli, watercress

Razor Clams \$16.00

lemon, herb pesto, parmesan, sourdough

SECOND

Pea & Cucumber \$14.00

jicama, cucumber, tomato, pinenut, avocado jalapeno vinaigrette

Tomato \$15.00

blue cheese, red onion, bibb lettuce

Peach & Plum Salad \$15.00

vanilla bean, crème fraiche, arugula

Caesar \$13.00

speck, smoked crouton, parmesan

Burrata \$16.00

wild mushroom duxelle, tarragon, king mushroom, pesto

THIRD

Chicken \$35.00

russian kale, braised fennel, summer corn, bread pudding

Sea Scallops \$39.00

foraged mushroom, zucchini noodles, parmesan

Chickpea Panisse **\$31.00**

spinach, sweet pepper, whipped feta, cucumber,
poblano pepper

Bavette **\$39.00**

spinach, red potato, garlic butter, horseradish

Boneless Short Rib **\$38.00**

potato puree, carrot, haricot vert, lemon

Lamb Shank **\$36.00**

eggplant, tomato, mustard spätzle, chimichurri

Striped Bass **\$37.00**

shrimp, mint, caper, olive, seed potato

Parmesan Gnocchi **\$30.00**

chorizo, kale, pepper, tomato
