

Oysters ^{AND} Bubbly

Marin Gems	3.00
sweet, clean, firm - Tomalas Bay	
Kumamoto	3.50
buttery texture, slightly salty - Oregon	
Beau Soleil	3.50
plump, firm, delicate - Canada	
Iron Horse, Russian Cuveé, `12	15.00
Sorelle Bronca, Prosecco, N.V.	11.00
Balletto Vineyards, Brut Rosé, `13	15.00

Starters

choose one

Soup du Jour

item description

Goat Cheese Tart

caramelized onions, frisee, pancetta

Seared Tombo Tuna

olive relish, chermoula

Beef Cheek Ravioli

porcini cream sauce, pecorino, white truffle

Assiette de Fomage

bay blue, brillet savarin, truffle tremor,
croutons, preserved fruit, candied walnuts

Fried Thai Duck Meatballs

kaffir lime, peanuts, sweet chile sauce,
cucumber salad

Arugula, Blood Orange & Fennel Salad

roasted baby beets, goat cheese,
toasted pistachio,
white balsamic vinaigrette

Wild Mushroom Flatbread

teleme cheese, arugula pesto,
balsamic vinaigrette

Entreés

choose one

Grilled New York Steak

twice baked gorgonzola bacon potato,
grilled asparagus, bernaise

Pork Osso Bucco

red wine - rosemary braised,
roasted root vegetable, creamy polenta,
pecan gremolata

Liberty Duck Breast

carrot-pasnip pureé, sweet onion,
raisin & saffron sauce, roasted brussel sprouts

Pan Roasted King Salmon

roasted sunchokes, opal apples, bloomsdale spinach,
truffle broth, grilled meyer lemon relish

Savory Phyllo Pastry

artichokes, wild mushrooms, leeks,
goat cheese, black lentils,
lacinato kale

Desserts

choose one

Cremé Brûléé

Salted Caramel Panna Cotta

Melted Chocolate Layer Cake

espresso buttercream

Trio of Sorbet

blueberry, raspberry & white peach

Prix fixe three course menu 65.