

# • OYSTERS •

ON the HALF-SHELL

<b>MARIN GEMS</b>	<b>3.00</b>
sweet, clean, firm – Tomales Bay	
<b>KUMAMOTO</b>	<b>3.50</b>
buttery texture, slightly salty – Oregon	
<b>BEAU SOLEIL</b>	<b>3.50</b>
plump, firm, delicate – Canada	

## Assiette de Fromage

### *Bay Blue*

pasteurized cow's milk, rich & creamy - local

### *Laura Chenel Goat Brie*

goat's milk, soft-ripened, grassy & nutty - local

### *Manchego*

pasteurized sheep's milk, piquant, firm,  
aged 12 months - Spain

### *Truffle Tremor*

goat's milk, soft-ripened, truffled - local

### *Brillat Savarin*

soft, ripened cow's milk - France

Served with preserved fruit, croutons, candied walnuts  
\$9, 15, or 21 per plate for one, two  
or three selections

## SALADS

<b>Baby Lola Rosa</b>	<b>9.75</b>
fig-balsamic vinaigrette, goat cheese, roasted baby beets, marcona almonds	
<b>Rafter Ranch Arugula Salad</b>	<b>10.75</b>
pumpkin seed, avocado, marinated olives, aged manchego cheese, citrus vinaigrette	
<b>Smoked Trout Salad</b>	<b>11.75</b>
watercress, endive, walnuts, apples, fingerling potatoes, meyer lemon vinaigrette, horseradish creme fraiche	
<b>Frisée aux Lardons</b>	<b>12.50</b>
poached egg, pancetta lardons, croutons, sherry vinaigrette, parmesan	
<b>Hearts of Romaine</b>	<b>10.75</b>
roasted pears, candied walnuts, point Reyes farmstead blue cheese, champagne vinaigrette	

# UNDERWOOD

## ENTRÉES

<b>PROVENÇAL FISH STEW</b>	<b>26.75</b>
prawns, mussels, clams, rock cod, chorizo bilbao, fingerling potatoes, leeks, sweet peppers, saffron broth, tapenade	
<b>RAVIOLI</b>	<b>22.75</b>
beef cheek, chard & ricotta filling, mushroom & leek ragout, pecorino	
<b>PORK OSSO BUCCO</b>	<b>28.50</b>
red wine & rosemary braised, roasted root vegetables, creamy polenta, pecan gremolata	
<b>PAN ROASTED CHICKEN THIGHS</b>	<b>23.75</b>
brussels sprouts, yukon gold potatoes, pancetta, cipolini onions, crimini mushrooms, soubise sauce, salsa verde	
<b>LIBERTY FARMS DUCK BREAST &amp; DUCK LEG CONFIT</b>	<b>36.75</b>
lentils de puy, frisée & watercress salad, pancetta, orange reduction sauce	
<b>FLAT IRON STEAK FRITES</b>	<b>26.50</b>
mushroom-shallot butter, arugula, chipotle steak sauce	
<b>GRILLED HAMBURGER</b>	<b>15.75</b>
niman ranch beef, lettuce, tomato, french fries	
white cheddar, gruyère or gorgonzola	2.00
apple-wood smoked bacon	3.00

## ON the SIDE

<b>Braised Greens</b>	<b>8.25</b>
<b>Chinese Broccoli</b> crispy pork, red chili flakes, oyster sauce	<b>9.25</b>
<b>Pommes Frites</b> aioli & chipotle ketchup	<b>8.25</b>
Petit Pommes Frites	<b>5.25</b>
<b>Harissa Fries</b> cilantro, scallions & lime	<b>9.25</b>
<b>Chou-Fleur</b> cauliflower gratin	<b>8.75</b>
<b>Macaroni &amp; Cheese</b> les coudes add pancetta	<b>8.75</b> 3.00