

• OYSTERS •

ON the HALF-SHELL

MARIN MIYAGI	2.50
sweet, clean, firm – Tomales Bay	
KUMAMOTO	3.25
buttery texture, slightly salty – Oregon	
BEAU SOLEIL	3.25
plump, firm, delicate – Canada	
MALPEQUE	2.75
very salty, crisp flavor – Eastern Canada	

Assiette de Fromage

Point Reyes Farmstead Blue
raw cow's milk, rich & creamy - local

Redwood Hill Crottin
aged goats milk, robust, earthy flavor - 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, fig cake, candied walnuts
\$9, 12, or 15 per plate for one, two
or three selections

SALADS

Baby Lola Rosa Salad	8.50
cherry tomatoes, ricotta salata, raspberry vinaigrette	
Shaved Fennel & Orange Salad	9.25
arugula, marcona almonds, green olives, sweet harissa, meyer lemon vinaigrette, goat cheese crouton	
Bibb Lettuce Salad	9.75
roasted baby beets, Niman Ranch bacon, garlic crouton, creamy Pt. Reyes blue cheese dressing	
Frisée aux Lardons	11.50
poached egg, pancetta lardons, croutons, sherry vinaigrette, parmesan	
Hearts of Romaine	9.50
roasted pears, candied walnuts, Point Reyes Farmstead blue cheese, champagne vinaigrette	

UNDERWOOD

ENTRÉES

CATALAN FISH STEW	22.75
prawns, clams, mussels, calamari, chorizo bilbao, saffron rice	
WILD SEABASS	26.50
saffron broth, fingerling potatoes, fennel, leeks, sundried tomato rouille, tapenade toast	
MOROCCAN CHICKEN	22.50
harissa rub, coriander roasted potatoes, wilted spinach, pine nuts & currants, yogurt-mint sauce	
RAVIOLI	19.50
arugula-goat cheese filling, white corn, roasted red peppers, extra virgin olive oil, parmesan cheese	
GRILLED RIBEYE STEAK	30.50
duck fat potatoes, Bloomsdale spinach, red onion-bacon jam	
ROASTED DUCK BREAST & SEARED DUCK LEG CONFIT	27.75
lentils de puy, frisée & watercress salad, pancetta, orange reduction sauce	
FLAT IRON STEAK FRITES	22.75
mushroom-shallot butter, arugula, chipotle steak sauce	
GRILLED HAMBURGER	12.75
Niman Ranch beef, lettuce, tomato, french fries	
white cheddar, Gruyere or Gorgonzola	2.00
apple-wood smoked bacon	3.00

ON the SIDE

Braised Greens	5.75
Chinese Broccoli crispy pork,	7.50
red chili flakes, oyster sauce	
Pommes Frites aioli & chipotle ketchup	6.50
Petit Pommes Frites	3.75
Harissa Fries cilantro, scallions & lime	7.75
Chou-Fleur cauliflower gratin	7.50
Macaroni & Cheese les coudes	7.00
add pancetta	3.00