

# • OYSTERS •

ON the HALF-SHELL

<b>HOOD CANAL</b>	<b>2.5</b>
sweet, clean, firm – Washington	
<b>KUMAMOTO</b>	<b>2.5</b>
buttery texture, slightly salty – Oregon	
<b>BEAU SOLEIL</b>	<b>2.75</b>
plump, firm, delicate – Canada	
<b>MALPEQUE</b>	<b>2.5</b>
very salty, crisp flavor – eastern Canada	
<b>DRAKES BAY</b>	<b>2.5</b>
plump, briny, smokey-sweet – Marin	

## Selection of Cheese

### *Point Reyes Farmstead Blue*

raw cow's milk, rich & creamy – local

### *Laurel Chenel's Cabeco*

goat's milk, aged in olive oil & spices – local

### *Pecorino Lucano*

sheep's milk, densely textured,  
flavors of butterscotch  
semi-aged – Italy

### *Truffle Tremor*

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

### *Tumin Rytulin*

cow and goat's milk, smooth textured,  
savory herbs – Piemonte, Italy

### *Brillat Savarin*

soft, ripened cow's milk – France

Served with preserved fruit, fig cake, candied walnuts

\$9, 11, or 14 per plate for one, two  
or three selections

# UNDERWOOD

## ENTRÉES

<b>CATALAN FISH STEW</b>	<b>21.5</b>
prawns, clams, mussels, calamari, chorizo bilbao, saffron rice	
<b>STEAMED SEABASS</b>	<b>24.5</b>
Kaffir lime & coconut broth, bean thread noodles, shitake mushrooms, Thai basil, peanuts	
<b>ROASTED CHICKEN</b>	<b>20.5</b>
Meyer lemon-rosemary rub, green beans, creamed fingerling potatoes	
<b>RAVIOLI</b>	<b>18.5</b>
fresh spring peas, ricotta cheese filling, herb broth, pancetta, olive oil, shaved pecorino	
<b>MOROCCAN LAMB STEW</b>	<b>23.5</b>
almonds, fennel, apricots, orange-currant couscous, arugula, tzatziki	
<b>GRILLED NIMAN RANCH</b>	<b>26.5</b>
<b>NEW YORK STEAK</b>	
fresh herb rub, spinach, Cabrales blue cheese, olive oil braised purple potatoes & chorizo bilbao.	
<b>ROASTED DUCK BREAST &amp; SEARED DUCK LEG CONFIT</b>	<b>25.5</b>
lentils de puy, frisée & watercress salad, pancetta, orange reduction sauce	
<b>FLAT IRON STEAK FRITES</b>	<b>22.5</b>
mushroom-shallot butter, arugula, chipotle steak sauce	
<b>GRILLED HAMBURGER</b>	<b>11.5</b>
Niman Ranch beef, lettuce, tomato, french fries	
white cheddar, Gruyere or Gorgonzola	<b>2.</b>
apple-wood smoked bacon	<b>3.</b>

## SALADS

<b>Baby Lola Rosa</b>	<b>7.</b>
raspberry vinaigrette, roasted baby beets ricotta salata	
<b>Arugula - Fennel Salad</b>	<b>9.5</b>
goat cheese, oranges, radish, marinated olives, golden balsamic vinaigrette	
<b>Frisée aux Lardons</b>	<b>10.5</b>
poached egg, pancetta lardons, croutons, sherry vinaigrette & parmesan	
<b>Hearts of Romaine</b>	<b>8.5</b>
roasted pears, candied walnuts, Point Reyes farmstead blue cheese & champagne vinaigrette	



## ON the SIDE

<b>Braised Greens</b>	<b>5.</b>
<b>Olive Oil Braised Purple Potatoes</b>	<b>8.5</b>
chorizo bilbao, with poached egg	
<b>Pommes Frites</b> aioli & chipotle ketchup	<b>6.5</b>
<b>Harissa Fries</b> cilantro, scallions & lime	<b>7.5</b>
<b>Chou-Fleur</b> cauliflower gratin	<b>7.</b>
<b>Macaroni &amp; Cheese</b> les coudes	<b>6.5</b>

# BAR AND BISTRO