



## *Dinner*

### ***For the table***

*Popovers, chive butter*

### ***Soup du jour***

*Cream of Celery (GF, V) 19*

### ***Starters***

*Beets, arugula, red onion, orange, pistachio, bacon vinaigrette (GF) 20*

*Butter crackers, salmon mousse, lemon, dill, everything seasoning 21*

*Caesar\*, romaine, parmesan, white anchovies, croutons, grilled lemon 21*

*Silver dollar mushrooms, shallots, garlic, white wine, rice panko (GF, V) 20*

*Skewered shrimp, grilled lemon, tzatziki (GF) 22*

*Sliced sirloin, olive tapenade, capers, garlic, lemon, olive oil, baguette 23*

### ***Entrées***

*Chicken under a brick, smashed potatoes, leeks, blistered tomatoes, mustard veloute 32*

*Eggplant milanese, cauliflower purée, arugula, red onion, tomato, citrus vinaigrette (GF, V) 32*

*Lamb Ragu, grilled polenta, haricot vert 40*

*Niman Ranch sliced sirloin, potato mille feuille, cognac peppercorn glaze, snap peas (GF) 41*

*Salmon, parsnip purée, asparagus, brown butter & yuzu hollandaise (GF) 38*

*Pappardelle, shrimp, lobster, peas, lemon, cream, egg botarga 42*

***Every ingredient has a home. We source locally to support  
the farmers and fishermen who sustain us.***

\* THIS MENU ITEM IS COOKED TO ORDER OR IS SERVED RAW. FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

~ PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES ~