

DINNER

Sunday - Thursday 5:30 pm to 10:00 pm Friday & Saturday 5:30 pm to 11:00 pm

FISH & SHELLFISH

dungeness crab, f/v rony lynn, half moon bay
sunflower seeds, vanilla, d'anjou pear, jalapeño \$15
creamy bisque, kaffir lime, baked crab cake \$13

petrale sole, f/v mr. morgan, half moon bay
from the plancha, charred squid, toasted garlic-saffron emulsion \$14

halibut, f/v three captains, half moon bay
roasted in fig leaves, sassafras, orange, fennel "brandade" \$16

wild sturgeon, columbia river, washington
wood grilled, creamy chanterelles, smoked bacon \$18

FRUITS & VEGETABLES

young lettuces, star route farms, bolinas
summer fruits, vegetables, 2 herbs \$10

white corn, full belly farm, capay valley
as a "vichyssoise," cherry tomatoes, summer truffles \$13

sweet english peas, iacopi farms, half moon bay
as a gazpacho, citrus- fennel ice \$13
in a ravioli, pistachio emulsion, baby carrots, tarragon \$14

heirloom tomatoes, capay organics, yolo county
compressed watermelon, basil \$13

murraycircle

MEATS & POULTRY

grass fed beef, marin sun farms, point reyes
tartare, smoked egg sabayon, pine nuts, aged sherry vinegar \$17
wood roasted rib eye, grape gastrique, avocado \$22

quail, wolfe ranch, vacaville
romesco, broccoli di cicco, dry cured olive \$18

grass fed lamb, pozzi farms, sonoma
braised shoulder cannelloni, parmesan cream, grilled gem lettuces \$16
roasted leg @ loin, apricot, whiskey, nasturtiums \$21

pasture-raised heritage-breed chicken, marin sun farms, point reyes
summer beans, mustard, sunny side up egg \$19

chef's tasting menu \$75
*selection of signature dishes @ those inspired by
today's finest market offerings*

select artisan cheeses \$14

DESSERTS \$9

caramel crème brûlée
chocolate shortbread, chicory sauce, white chocolate semifreddo

carrot cake
cream cheese bavarian @ date ice cream

butterscotch soufflé
vanilla ice cream

"cherry pie"
almond financier, buttermilk ice cream

malted waffle
roasted bananas, coconut sorbet, candied macadamias

chocolate-espresso tart
creamsicle ice cream


cavallopoint.com

Make a reservation with Open Table
or call: (415) 339-4750



18% gratuity added to parties of 6 or more

601 Murray Circle Fort Baker Sausalito, CA 94965