

raw half shell oysters			
half dozen	18	full dozen	32
charcuterie selection			
half board	14	full board	25

citrus marinated olives	10
grilled flatbread, smoked beet and lentil hummus	
crispy winter squash	10
apple butter, vadouvan salt, fines herb aioli	
steamed mussels	13
creamy sauvignon blanc, tarragon, warm garlic crouton	
glazed bone marrow	9
olive citrus marmalade, brioche	
fried local oysters	12
shallot fondue, salsa verde, preserved lemon	
little gem lettuces	10
cucumber, olive crouton, boquerones	
endive salad	11
poached pears, candied walnuts, point reyes blue	
local dungeness crab duo	15
sunflower seed & tarragon salad, crispy croquette, piments d'espelette aioli	
american burrata	12
preserved green walnuts, quince puree, tonic #5	

some items are served undercooked, as defined by the federal food code, or may contain ingredients that are considered undercooked. we are pleased to offer, upon request, information regarding the safety of consuming raw or undercooked foods



bouillabaisse gulf prawns, shellfish, fresh monterey squid, house chorizo, rancho gordo heirloom beans, rouille crouton	14/25
celery root agnolotti pecans, watercress, brown butter	11/19
smoked pork shank california black rice, broccoli di ciccio, radicchio, crispy gremolata	25
herb basted petrale sole house pancetta, roasted brussels sprouts, pickled pearl onions, smoked egg hollandaise	24
olive oil poached gulf red snapper braised young artichokes, fennel brandade, cara cara orange, almond, piquillo pepper, verjus	29
roasted maitake mushroom daikon “scallop”, baby bok choy, sauce ponzu	20
slow roasted petaluma chicken boudin blanc, black trumpet mushrooms, parsnip dumplings, red chard, natural jus	25
red wine braised wagyu short rib glazed carrots, potato purée, beer battered onion rings, horseradish crème fraiche	30
duck breast a la plancha spätzle, red wine braised cabbage, meatballs, whole grain mustard sauce	28

sides \$7

midnight moon quinoa mac & cheese
broccoli de ciccio, almond, preserved lemon
forest mushroom ragout, smoked crouton, poached egg
boudin blanc, potato purée, pickled red onions

7 course tasting **85** wines paired **125**
tasting menu available for the entire table only

