

this evening we encourage you to experience **Rustic & Refined** and our **Sense of Balance** menu options to enhance your body & soul

BEGINNING

crows pass farms **baby mixed greens**
toasted hazelnut, date puree, sherry vinaigrette
humbolt fog goat cheese
\$11

sautéed **carlsbad mussels**
pancetta, crows pass english peas, herbs, spring garlic
grilled crostini, meyer lemon
\$13

caramelized **spring onion soup**
ementhal, gruyere, brioche, beef stock
chive, dried onions
\$15

jumbo **baja california white prawns** on ice
grated horseradish, spicy cocktail, local seaweed
½ dz. \$18 1 dz. \$32

boggiato farms **iceberg salad**
heirloom tomato, pt reyes blue cheese
apple-wood bacon, walnuts, buttermilk dressing
\$12

½ dozen hand selected **seasonal oysters**
toasted peppercorn mignonette, horseradish
fresh schaner farms lemon
\$18

charred **red & white endive** salad
rhubarb two ways, roasted pistachio
gioia creamery burrata cheese
\$13

roasted **globe artichoke** soup
saffron & parmesan arrancini, marinated zucchini
small herbs & flowers
\$15

jumbo **white asparagus** rissole
braised pork, black mustard seed, candied garlic
\$16

chilled **hiramasa sashimi**
crispy burdock, cucumber, puffed rice
green apple shiso puree
\$16

hand cut **prime beef tartar**
shallots, cornichon, capers, dijonnaise
brioche toasts, quail egg
\$17

CORE

pan roasted **shelton farms chicken**
root vegetables, celery root puree
meyer lemon, spiced chicken jus
\$29

midwestern corn fed **filet mignon**
potato fondant, roasted shallots
mushroom marmalade, port reduction
\$39

pan seared **pt loma red rock cod**
bordeaux spinach puree, blood orange
shitake mushrooms
\$28

olive oil poached **big eye tuna**
peas & carrots, crispy prosciutto
citrus mint vierge
\$33

oven roasted **moulard duck breast**
red wine braised sunchoke, bing cherry
crows pass spring onion, natural duck reduction
\$35

day boat **alaskan halibut** filet
spring morels, schaner farms fava beans
vermouth & bacon sauce
\$33

pan-roasted **rib cap steak**
braised cheek meat, baby leeks, asparagus
potato mousseline, smoked marrow jus
\$36

new zealand **king salmon** filet
cauliflower puree, romanesco, sorrel
truffle sauce
\$30

SENSE OF BALANCE

spring herb ravioli
wild mushroom consommé, charred spring onion
beech mushrooms, fine herbs
\$25

spring market
grilled baby artichokes, morel mushrooms, spring asparagus
marinated fava beans, burrata cheese, english peas, radish, with fleur de sel
\$23