



SEASONS

DINNER

Crafted by Executive Chef Ryan Ellison

Starters

- Warm California Olives and Marcona Almonds** - house marinade - 8
- Roasted Fall Squash Soup** - pumpkin seed oil, toasted pepitas - 10
- Wood Oven Warm Bella Capra Goat Cheese** - arbequina extra virgin olive oil, grilled toast points - 10
- Winter Fruits** - persimmon, apple, pomegranate, satsuma mandarin, pear, tangerine oil - 14
- Ahi Tataki** - sushi grade tuna, seaweed salad, pickled cucumber, radish, coriander shoots - 18
- Dungeness Crab Cake** - sriracha aioli, blistered padron pepper salad - 16
- Meyer Lemon Mussels** - white wine, grains of paradise, sweet butter, meyer lemon, crouton - 16
- Lobster Raviolo** - house ricotta, maine lobster, sweet butter - 20
- Charcuterie** - local and house produced cured meats and fish, mustard, grilled toast - 16

Salads

ADD CHICKEN +6 / SHRIMP +9

- Caesar** romaine hearts, grana padano, caesar dressing, crouton - 12
- Organic Quinoa Salad** shaved radish, cucumber, avocado, wasabi arugula, balsamic vinaigrette - 15
- Beet Salad** beets, julienned lettuce, shaved fennel, feta cheese, beetroot and balsamic vinaigrette - 16
- Apple and Radicchio Salad** - organic greens, candied hazelnuts, citronette dressing - 14

Wood-Fired Pizzas

- Pancetta and Pear** local pears, crispy pancetta, comte cheese, Arbequina extra virgin olive oil, shallot puree - 16
- Roasted Squash** Rey Yeung farms squash, caramelized onion, roasted broccoli, sweet garlic puree, provolone cheese - 16
- Aged Serrano Jamón** fresh mozzarella, grana padano, wild arrugala - 16

Pasta

ADD CHICKEN +6 / SHRIMP +9

- Baked Ziti** celery root, butternut squash, cauliflower, lemon thyme, house ricotta - 20
- Lasagna Bolognese** Niman Ranch beef, ground pork, grana padano, toasted breadcrumbs, parsley - 22
- Gnocchi alla Carbonara** pancetta, red onion, garlic confit, cream, pecorino romano - 24

Entrees

- Seared Hodo Soy Beanery Tofu** Non-gmo, organic tofu, black bean puree, roasted persimmon, mole negro, spinach - 24
- Braised Petaluma ½ Chicken** soft polenta, wilted greens, hunter's sauce - 25
- Seoul-Ful Cioppino** gochujang tomato broth, dungeness crab, black cod, prawns, kimchi, yukon potato - 36
- Diver Scallops** miso broth, hobbs smoked bacon, napa cabbage, tokyo turnips - 39
- 8 Oz Pan Roasted Filet Mignon** potato gratinee, roast cauliflower, glazed baby turnips, bernaise sauce - 49
- 14 Oz Grilled Rib Eye Steak** bacon and potato croquette, broccolini, toybox carrots, wild mushroom ragu - 44
- Royale with Cheese** ground Kobe beef, horseradish 1000 island dressing, iceberg, fontina cheese, grilled onion, tomato - 20
add egg \$2 add bacon \$3

GLUTEN FREE PIZZA AND PASTA ON REQUEST

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

split charge: salads/starters +2.5 pastas/entrees +5