



# SEASONS

KITCHEN AND BAR

## A New Chapter

The kitchen's food offerings are created from a farm to fork perspective. We draw from our collective experiences and interests to interpret these fresh, local ingredients in fun and interesting ways. We use suppliers that support local and organic farming, responsible animal husbandry and ocean conservation.

### BEGIN

|  |    |  |    |
|--|----|--|----|
| <b>Bread Basket</b><br>homemade breads, whipped butter, garlic confit, balsamic vinegar      | 5  | <b>Chicories</b><br>torn winter chicories, house made vinegar, estate olive oil, smoked sea salt | 12 |
| <b>Broccoli Soup</b><br>crispy florets, chili, cheddar frico                                 | 9  | <b>Little Gems</b><br>garlicky caesar dressing, crouton, ricotta salata snow                     | 14 |
| <b>Castroville Artichokes</b><br>fermented golden beets, preserved meyer lemon, garlic aioli | 14 |  |    |

### WOODFIRED

|   |    |   |    |
|---|----|---|----|
| <b>Cassoulet</b><br>local tarbis beans, caramelized onion, root vegetables, lemon thyme crumb | 20 | <b>Molinari Pepperoni Pizza</b><br>chive and parsley salad, pecorino romano                   | 14 |
| <b>Pot Pie</b><br>choose chicken and house made sausage, or turnip and rutabaga               | 24 | <b>Castroville Artichoke Pizza</b><br>béchamel, green garlic, chive pesto, house made ricotta | 16 |

### MAINS

|   |    |  |    |
|---|----|--|----|
| <b>Petaluma Chicken Parmesan</b><br>angel hair pasta, house marinara, buttermilk brined chicken                             | 25 | <b>Hodo Soy Beanery Tofu Tikka Masala</b><br>preserved tomato, coconut yogurt, garam masala, basmati rice            | 26 |
| <b>Grilled Wild Coho Salmon</b><br>miso dashi, cabbage, hobb's bacon, cilantro oil  | 30 | <b>Braised BN Ranch Pork Shoulder</b><br>celery root, granny smith apple, parsnip, french apple cider, sautéed kales | 28 |
| <b>Zinfandel Braised Snake River Farms Beef Short Rib</b><br>parsnip puree, sautéed rapini with fresno chilis, braising jus | 34 | <b>Grilled 20oz Porterhouse Steak</b><br>salt baked potato, horseradish crème fraiche, an appropriate vegetable      | 45 |

Crafted by Executive Chef Ryan Ellison  
Lilah Rogoff~ Pastry Chef, Pedro Lopez~ Sous Chef

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