



SEASONS

KITCHEN AND BAR

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

Bread Basket homemade breads, whipped butter, garlic confit, balsamic vinegar	6	Little Gems caesar dressing, boquerones, garlic oil toasted crouton, ricotta salata snow	14
Split Pea Soup toasted bread crumb, Spanish chorizo, preserved lemon	9	Dungeness Crab Cakes spring pea puree, kumquat marmalade, sunflower shoots	22
Baby Iceberg Wedge Salad applewood smoked bacon, cherry tomato, chives, boiled egg, blue cheese dressing	18	Crudo of Local Fish kombu and sake cured local fish, shaved fennel, shaved radish, avocado, purple daikon	24
Farmer's Market Salad seasonal leaves and greens, house made vinegar, estate olive oil, smoked sea salt	14	House Bolognese Poutine kennebec french fries, bolognese, gremolata, grana padano cheese	14

PIZZA AND PASTA

Bucatini Bolognese local pork and beef, <i>Napa Valley Lamb</i> breast, toasted bread crumb, lemon and parsley, grana padano cheese	24	Homemade Italian Sausage Pizza caramelized shallot, mushroom, fontina cheese, scratch marinara sauce	18
Pescatore tiger prawns, local fish, fresh basil, green garlic, scratch marinara sauce, pasta	26	Castroville Artichoke Pizza béchamel, green garlic, grilled spring onion, homemade ricotta, preserved lemon	19
Spring Risotto spring vegetables, mushroom, vegan demi-glace	24	Calzone daily selection of produce from the farmer's market, marinara sauce, mozzarella, protein, side salad	20

MAINS

Grilled Petaluma Chicken fregola sarda with kale pesto, grilled delta asparagus, saffron onion agrodolce	26	Hodo Soy Beanery Tofu Tikka Masala basmati rice with garam masala, kohlrabi, bloomsdale spinach, vegan tikka masala sauce, greens	26
Pan Roasted Wild King Salmon tabouleh, pickled onion, sprouting greens, sweet and sour vinaigrette	38	Stuffed Pork Chop heritage pork loin, apricots and pistachio stuffing, sautéed fava greens, California runner beans	29
Hanging Tender Steak roasted garlic whipped potato, rapini, green garlic, grilled spring onion, mushroom jus	34	14 oz NY Strip Steak certified angus beef, boursin potato gratin, grilled delta asparagus, green peppercorn sauce	34

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