



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

Seafood Bisque salmon tartare, pickled nectarine	12	Little Gems caesar dressing, boquerones, garlic oil toasted crouton, grana padano	14
Chilled Pea Soup whipped crème fraiche, preserved lemon	9	Dungeness Crab Cakes blistered padron peppers, sriracha aioli	22
Baby Iceberg Wedge Salad applewood smoked bacon, cherry tomato, chives, boiled egg, blue cheese dressing	18	Ceviche California wild fish, radish, avocado, shallot, yuzu, house cut potato chips	18
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

PASTA AND WOODFIRED OVEN

Bucatini Bolognese local pork and beef, <i>Napa Valley Lamb</i> breast, toasted bread crumb, lemon and parsley, grana padano cheese	24	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	Margherita Pizza blistered cherry tomato, banyuls vinegar, salsa verde, burrata, basil	18
Caponata Risotto squashes, garlic confit, eggplant, basil pesto, charred cherry tomato	24	Mussels grilled bread, aioli, white wine, butter, citrus	24

MAINS

Grilled Petaluma Chicken roasted fingerling potato, grilled asparagus, shiitake mushroom gravy	26	Hodo Soy Beanery Tofu Tikka Masala baby bok choy, grilled asparagus, bloomsdale spinach, vegan tikka masala sauce	26
Wild King Salmon gold bar squash mousse, sautéed kale, fried buttermilk onion strings, lemon curd	38	Niman Ranch Pork Chop yukon gold potato and applewood smoked bacon croquette, sautéed rapini with pickled fresno chilis, stonefruit chutney	29
Hanging Tender Steak roasted garlic mashed potato, broccolini with shiitake mushroom, charred onion beef jus	34	14 oz NY Strip Steak certified angus beef, roasted garlic mashed potato, full belly farms bloomsdale spinach, 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