

"Carefully selected produce inspires this menu, which is designed to highlight the abundant bounty of our surroundings, the Napa Valley, Northern California, and beyond..."

	<b>small</b>	<b>whole</b>
<b>FIELD &amp; FOREST</b>		
NOU VANG FARM EGGPLANT SALAD chu chu eggplant, pickled onions, aromatic salad, hass avocado, crispy jasmine rice	9	13
WHITE CRANE SPRINGS RANCH LETTUCES herb yogurt dressing, candied walnuts, fusion verjus vinaigrette	8	11
BRUIN FARM TOMATO SALAD burrata cheese, lucy's garden basil, sparrow lane balsamic vinegar	10	15
CHINCHIOLO FARM WHITE CORN SOUP boneless chicken wings, chanterelle mushrooms, croûtons		13
LITTLE FARM POTATO GNOCCHI sierra porcini mushrooms, summer herb sauce, parmigiano-reggiano	10	15
TROPHIE PASTA bruin farm tomatoes, summer truffle, basil flower, vella dry jack cheese, regina extra virgin olive oil	16	22
ZUCKERMAN'S FARM ASPARAGUS roasted, morel mushrooms, bergamot mint, young ginger	12	17
<b>OCEAN</b>		
MONTEREY SHELLFISH "à la grecque" calamari, octopus, prawn, summer vegetable salad, regina extra virgin olive oil		15
TOMALES BAY OYSTERS six oysters on the half shell, lemon, mignonette	9	16
MAINE LOBSTER CAESAR SALAD chilled lobster, crisp romaine lettuce, lobster vinaigrette, quail eggs, croûtons, "caesar cardini's 1924 original recipe dressing"		27
HOOK & LINE ATLANTIC COD brandade, lemon-caper brown butter, fried parsley	18	27
WILD KING SALMON hill family farm squash, tempura blossom, summer truffle, heirloom basil, green tomato jus	19	28
MAINE DIVER SCALLOPS iacopi farm english peas, sweet red carrots, pearl onions, little gems lettuce, pork belly lardons		28
ALASKAN HALIBUT herb crust, chanterelle mushrooms, bruin farm preserved tomato	19	29
<b>PASTURE &amp; RANGE</b>		
ONSEN TAMAGO barrett farm soft poached egg, asparagus veloûte, asparagus-olive marmalade, arugula flowers		13
LA QUERCIA ORGANIC PROSCUITTO ed george's figs, sherry-honey gastrique	9	13
CLUCKY PLUCKY CHICKEN roasted breast, glazed thigh, wild herb-ricotta cheese cannelloni, shasta porcini mushroom, natural jus		27
LIBERTY FARM DUCK roasted breast, sweet yellow corn, pearl onions, morel mushrooms, smoked duck confit, pepper sauce	19	29
CAL-KING SQUAB roasted breast, her farm daikon radish, white nectarine chutney, spicy nem rân, squab jus	21	31
MARIN SUN FARM BEEF petite filet, glazed short rib, macaroni-n-cheese gratin, new zealand spinach, summer truffle		35
POZZI FARM LAMB roasted loin, shoulder brochette, fennel, schletewitz apricots, couscous, ras el hanout, lamb jus	21	31

6 course market tasting menu    85  
with paired wines    130

we use sustainable, organic and biodynamic products whenever possible

a service charge of 18% will be added to all parties of 8 or more