



### **Small Plates**

#### **House Made Ricotta Gnocchi**

*Local Heirloom Tomatoes, House Cured Bacon Lardons, Fine Herbs, Sweet White Corn, Citrus*  
**14**

#### **Basques Lamb Tapas**

*Pimenton Chili sauce, Chimichurri, Lemon Aioli, Grilled Crostinis*  
**15**

#### **House Smoked Wild Salmon**

*Taro Root Chip, Cornichons, Whole Grain Mustard, Pickled Shallots, Crème Fraiche, Quail Eggs*  
**14**

#### **Local Heirloom Tomatoes**

*House Cured Guanciale, Chilled Tomato Water, House Made Ricotta Cheese, Basil*  
**12**

#### **Korean BBQ Beef Skewers**

*Shallot Kimchi, Crispy Ginger, Cilantro*  
**12**

### **Soup and Salad's**

#### **Local Sweet White Corn Bisque**

*Roasted Red Pepper Puree, Tarragon*  
**10**

#### **Baby Spinach Salad**

*Roasted California Beets, Apple Wood Smoked Bacon, Dates, Toasted Almonds, Fresh Burrata Cheese, Raspberry Vinaigrette*  
**8**

#### **Mixed Greens Salad**

*Goat Cheese Fritto, Shaved Fennel, Crispy Prosciutto, Candied Pecans, Champagne Vinaigrette*  
**9**

#### **Caesar**

*Romaine Hearts, Garlic Croutons, Parmigiano Reggiano, House Cured White Anchovies*  
**8**