



~OYSTERS~

Oysters on the Half Shell

Cocktail Sauce, Champagne Mignonette, Fresno Chili Mignonette
Half-Dozen or Dozen
Market Price

~APPETIZERS~

Steamed Mussels

Smoked Paprika Broth, Garlic, Shallots, Andouille Sausage, Fresh Herbs
Served with Grilled Bread
14

Lobster & Gnocchi

Butter Poached Lobster, Pan Seared Gnocchi
Bacon Lardons, Tomato, Frisée Salad, Meyer Lemon Cream Sauce
19

Dungeness Crab Cake

Avocado Lime Pureé, Oven Dried Tomatoes, Pancetta Vinaigrette, Meyer Lemon Aioli
Served with Shoe String Potatoes
15

Ahi Tuna Tartar

Fresno Chili, Fuji Apples, Toasted Cashews, Basil, Shallots, Citrus, Sesame Oil, Quail Egg
Served with Taro Root Chips
17

Braised Short Ribs

Horseradish Mashed Potatoes, Gremolata
14

~SOUP AND SALAD~

Baby Spinach Salad

Roasted California Beets, Apple Wood Smoked Bacon, Dates, Toasted Almonds, Fresh Mozzarella, Raspberry
Vinaigrette
8

Del Rio Farms Field Green Salad

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

Caesar

Romaine Hearts, Garlic Croutons, Parmesan Reggiano, Spanish White Anchovies
8

Soup De Jour

Daily Price