



ENTREES

Duo of Mary's Chicken

Crispy Confit, Roasted Breast, Romesco Puree, Smoked Farro, Vegetable Glacee, Black Garlic, Fine Herb Jus
24

Pan Roasted Wild Salmon

Sweet White Corn and Spanish Chorizo Puree, Pearl Barley Risotto, Charred Spring Onions and Three Bean Ragout
26

Diver Sea Scallops

Wild Mushrooms and Romano Beans, Fennel Puree, Beluga Lentils, Salmon Roe, Sherry Gastrique
30

All Natural Filet Mignon

Mashed German Butter Ball Potatoes, Grilled Baby Vegetables, Béarnaise, Red Wine Reduction
39

Taste of California Vegetables

Roasted Pepper Quinoa, Baby Vegetable Glacee, Red Beet Puree, Black Garlic, Pear Gastrique
18

Martin Emigh Lamb Loin

Quinoa, Heirloom Tomato Chutney, California olives, Lemon, Red Wine Reduction
32

Gilled All Natural Wagyu Beef

Potato Terrine, Red Beet Puree, Wild Mushrooms, Red Wine Reduction
28

Assiette of Beeler's Duroc Pork

Smoked Pork Chop, Pork Belly Confit, Sweet Corn Succotash, Braised Pork Cheek and Fingerling Hash, Blueberry-Balsamic Reduction
30

Executive Chef

Michael Ward

18% gratuity on parties of 6 or more

All of our food is organic and local whenever possible and always natural.

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