
STARTERS

HANDCRAFTED SALUMI MISTO

assorted Paul Bertolli salumi, focaccia, provolone picante, pickled vegetables, olives 16

MEYER RANCH STEAK TARTARE

golden delicious apple, black truffle, chervil 15

GRILLED BABY OCTOPUS

fava beans, cherry tomatoes, basil, frisee 12

SOUPS & SALADS

SPRING GARLIC AND POTATO SOUP

creme fraiche, garlic chips 9

SMOKED TROUT SALAD

mache, fingerling potatoes, grapefruit supreme, egg, creamy dijon vinaigrette 10

SAUSALITO SPRINGS WATERCRESS SALAD

champagne poppy vinaigrette, Fiore Sardo Pecorino, marcona almonds, dates 10

STAR ROUTE FARMS ORGANIC BABY GREENS

cherry tomatoes, radish, balsamic vinaigrette, toasted ciabatta 9

SPRING VEGETABLE SALAD

spring market vegetables, little gems, feta, red wine vinaigrette 10

BABY SPINACH SALAD

bacon vinaigrette, toasted pinenuts, currents and ricotta salata 11

PASTAS

PAPPARDELLE

smoked American prosciutto, cauliflower, rapini, piave vechio cheese, oregano 17

PRATHER RANCH BEEF RAVIOLI

rapini, pickled shallot, Parmigiano-Reggiano, slow cooked egg 16

ENTRÉES

ROASTED ALASKAN HALIBUT

corona beans, pancetta, cipollini onions, hazelnut picada 28

PAN SEARED BRANZINO

grilled asparagus, olive tapenade, tomato conserva, crispy shallots 24

SEARED MAINE DIVER SCALLOPS

chantenay carrot broth, roasted heirloom carrots, prosciutto, white truffle oil 28

GRILLED SPRING LAMB SIRLOIN

lentils, artichokes, preserved meyer lemons, mint salsa verde 30

PRATHER RANCH BEEF SHORTRIBS

Anson Mills grits, black trumpet mushroom, swiss chard 27

GRILLED MEYER RANCH RIBEYE

creme fraiche, potato puree, warm truffled wild mushroom salad 29

GRILLED BERKSHIRE PORK CHOP

potato and cauliflower gratin, arugula and fennel salad, Earl Grey soaked figs 28

WHOLE ROASTED YOUNG CHICKEN

pickled spring onion, roasted fennel, toasted almond, anise vinaigrette 24

A service charge of 20% will be added to parties of six or more