

## Small Plates

<b>House Marinated Olives</b> with citrus and herbs	6
<b>Toasted Marcona Almonds</b> spiced with teeccino & chilies	6
<b>Soup shots for Two</b>	6
<b>Duck Rilette</b> seasonal pickles, grainy mustard & grilled baguette	6
<b>Kennebec French Fries</b> zaatar & harissa aiolis	6
<b>Artisan Cheeses A.Q.</b> daily selection, each served with seasonal, composed garnishes	7
<b>Truffled Winter Greens &amp; Shaved Artichoke</b> charred spring onion vinaigrette, slow cooked duck egg & crispy country bread	10
<b>Slow Roasted Baby Beets &amp; Burrata</b> bergamot oil, wild arugula & chives	11
<b>Green Garlic Parisian Gnocchi</b> Black Trumpet mushrooms & crème fraiche chantilly	14
<b>Chef's Crudo</b> inspired by daily available fish & seasonal produce	14
<b>Katafi Crusted Crab Cake</b> citrus marinated cabbage & caper-tarragon aioli	12
<b>Prawns a la Plancha</b> creamy crab rice & lemon garlic butter	14
<b>Grilled Japanese Octopus, Mediterranean Mussels &amp; Local Squid</b> chickpeas, preserved lemon & black garlic-chili oil	16
<b>Foie Gras Torchon</b> compressed Swanton strawberries & pistachio, vanilla salt & Pedro Ximenez syrup	12
<b>Crispy Kurobuta Pork Belly</b> avocado & wild ramp, fava bean & fine herbs salsa verde	14
<b>Larger Plates</b>	
<b>Bellwether Ricotta Ravioli</b> sautéed morel mushrooms & spring peas, Meyer lemon butter & smoked cream	16
<b>Sautéed Sea Scallops</b> lobster consommé & rock shrimp, pomme puree & Savoy spinach	26
<b>California Spring Lamb</b> crispy parmesan dumplings, saffron braised gem lettuce, snap peas & bagna cauda butter	28
<b>Seared California Halibut</b> creamy artichoke barigoule, sautéed salsify, French fingerlings & bacon-rosemary broth	26
<b>Stuffed Breast of California Poussin</b> grilled asparagus & tempura maitake mushroom, charred spring onion & green garlic jus	24
<b>Painted Hills Hangar Steak</b> oxtail ravioli, buttered baby carrots & pearl onions, Bright Lights chard & truffle jus	28

*Chef Jenn Puccio*