

MENU

MENU DU JOUR

\$30.00

Garden lettuce salad

Casarecci pasta with mint and almond pesto, sun-dried tomatoes, and ricotta salata

Lime sherbet with candied limequats and langue de chat

STARTERS

Annabelles chicories with smoky bacon vinaigrette, squab gilet confit, and a liver toast \$ 10.50

Shaved artichoke, watercress, and mâche salad with lemon and Parmesan \$9.00

Cannard Farm rocket with apples, marinated beets, hazelnuts, and sage \$9.50

Pizzetta with Bobs new onions, black olives, anchovies, and thyme \$14.00

Baked Andante Dairy goat cheese with garden lettuces \$10.00

Garden lettuce salad \$8.00

Roasted guinea hen consommé with black trumpet mushrooms, peas, and chervil \$9.00

MAIN

Casarecci pasta with mint and almond pesto, sun-dried tomatoes, and ricotta salata \$19.00

Riverdog Farm chicken al mattone with cannellini beans, cavolo nero and cardoon salsa verde \$25.00

Wood oven-roasted Monterey Bay squid with new potatoes, cauliflower, and green olives \$19.50

Local petrale sole with spinach, celery root, and caper butter \$27.00

Grilled Stemple Creek Ranch sirloin with fennel gratin, snap peas, and sauce bordelaise \$29.00

Pizza with Delicata squash, wild nettles, rosemary, and egg \$18.50

Side orders: A plate of olives, anchovies, or olive oil, \$4.00 each

DESSERTS

A bowl of Churchill-Brenneis Orchards Kishu tangerines and Flying Disc Ranch dates \$8.50

Pink Lady apple and rum-raisin crisp with vanilla bean ice cream \$10.00

Persimmon pudding with bourbon cream \$9.50

Lime sherbet with candied limequats and langue de chat \$8.50

Bittersweet chocolate mousse with crème chantilly \$9.50

Blood orange gelato with citrus compote and biscotti \$8.50

Service charge: 17%