

• OYSTERS •

ON the HALF-SHELL

POINT REYES	2.75
sweet, clean, firm – Tomales Bay	
KUMAMOTO	3.50
buttery texture, slightly salty – Oregon	
BEAU SOLEIL	3.50
plump, firm, delicate – Canada	

Assiette de Fromage

Bay Blue

pasteurized cow's milk, rich & creamy - local

Laura Chenel Goat Brie

goat's milk, soft-ripened, grassy & nutty - local

Manchego

pasteurized sheep's milk, piquant, firm,
aged 12 months - Spain

Truffle Tremor

goat's milk, soft-ripened, truffled - local

Brillat Savarin

soft, ripened cow's milk - France

Served with preserved fruit, croutons, candied walnuts
\$9, 15, or 21 per plate for one, two
or three selections

SALADS

Baby Lola Rosa	9.75
fig-balsamic vinaigrette, goat cheese, roasted baby beets, marcona almonds	
Rafter Ranch Arugula Salad	10.50
pumpkin seed, avocado, marinated olives, aged manchego cheese, citrus vinaigrette	
Smoked Trout Salad	11.75
watercress, endive, walnuts, apples, fingerling potatoes, meyer lemon vinaigrette, horseradish creme fraiche	
Frisée aux Lardons	11.50
poached egg, pancetta lardons, croutons, sherry vinaigrette, parmesan	
Hearts of Romaine	10.75
roasted pears, candied walnuts, point reyes farmstead blue cheese, champagne vinaigrette	

UNDERWOOD

ENTRÉES

CATALAN FISH STEW	24.75
prawns, clams, mussels, calamari, chorizo bilbao, saffron rice	
PAN ROASTED HALIBUT	31.25
artichoke & roasted red pepper relish, farro, marcona almond & arugula salad, green goddess vinaigrette	
RAVIOLI	22.75
ricotta filling, fresh peas, wild mushrooms, pea tendrils, verjus cream, pancetta	
SLOW BRAISED PORK SHOULDER	25.50
guajillo chile & citrus jus, avocado, orange, cilantro & cabbage slaw, black beans & rice, mint mojo	
ROASTED CHICKEN	24.75
rosemary-lemon brine, fingerling potatoes, roasted cippolini onions, bacon lardons, baby carrots, crimini mushrooms, pan jus	
LIBERTY FARMS DUCK BREAST & DUCK LEG CONFIT	34.75
lentils de puy, frisée & watercress salad, pancetta, orange reduction sauce	
FLAT IRON STEAK FRITES	26.50
mushroom-shallot butter, arugula, chipotle steak sauce	
GRILLED HAMBURGER	14.50
niman ranch beef, lettuce, tomato, french fries	
white cheddar, gruyère or gorgonzola	2.00
apple-wood smoked bacon	3.00

ON the SIDE

Braised Greens	7.50
Chinese Broccoli crispy pork, red chili flakes, oyster sauce	8.75
Pommes Frites aioli & chipotle ketchup	7.75
Petit Pommes Frites	4.75
Harissa Fries cilantro, scallions & lime	8.75
Chou-Fleur cauliflower gratin	8.75
Macaroni & Cheese les coudes add pancetta	8.75 3.00