

• OYSTERS •

ON the HALF-SHELL

POINT REYES	3.00
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	10.75
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	12.50
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

PROVENÇAL FISH STEW	26.75
prawns, mussels, clams, rock cod, chorizo bilbao, fingerling potatoes, leeks, sweet peppers, saffron broth, tapenade	
RAVIOLI	22.75
braised pork ragu, fennel, crimini mushrooms, ricotta-spinach filling, basil, parmesan	
NIMAN RANCH PORK CHOP	26.50
maple brined, granny smith apple chutney, roasted garlic mashed potatoes, baby carrots, broccolini, rosemary reduction	
ROASTED CHICKEN	24.75
tarragon-lemon rub, warm fingerling potato salad, bacon, haricots verts, charred onion, goat cheese, mustard sherry jus	
LIBERTY FARMS DUCK BREAST & DUCK LEG CONFIT	36.75
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	15.75
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	8.25
Chinese Broccoli crispy pork, red chili flakes, oyster sauce	9.25
Pommes Frites aioli & chipotle ketchup	8.25
Petit Pommes Frites	5.25
Harissa Fries cilantro, scallions & lime	9.25
Chou-Fleur cauliflower gratin	8.75
Macaroni & Cheese les coudes add pancetta	8.75 3.00