

• OYSTERS •

ON the HALF-SHELL

MARIN GEMS	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	11.75
pumpkin seed, avocado, marinated olives aged manchego cheese, citrus vinaigrette	
Smoked Trout Salad	13.25
watercress, endive, walnuts, apples fingerling potatoes, meyer lemon vinaigrette horseradish creme fraiche	
Frisée aux Lardons	13.50
poached egg, pancetta lardons, croutons sherry vinaigrette, parmesan	
Kale Caesar Salad	11.25
baby lacinato, croutons, parmesan bacon, boquerones	
Hearts of Romaine	11.75
roasted pears, candied walnuts, point Reyes farmstead blue cheese, champagne vinaigrette	

UNDERWOOD

ENTRÉES

PROVENÇAL FISH STEW	28.75
prawns, mussels, clams & rock cod chorizo bilbao, fingerling potatoes, leeks sweet peppers, saffron broth, tapenade	
RAVIOLI	23.75
ricotta & parmesan filling italian sausage, roasted pepper & fennel arugula-pinenut pesto cream	
GRILLED PORTERHOUSE PORK CHOP	29.75
achiote chile rub & mole verde roasted potatoes, squash & red onion white corn & cotija cheese salsa	
PAN ROASTED CHICKEN THIGHS	25.75
spanish bread salad: heirloom tomatoes olives, fennel, frisee & arugula marcona almonds, pimenton vinaigrette	
LIBERTY FARMS DUCK BREAST & DUCK LEG CONFIT	38.75
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 belly,	10.50
red chili flakes, oyster sauce	
Pommes Frites aioli & chipotle ketchup	8.25
Petit Pommes Frites	5.25
Harissa Fries cilantro, scallions & lime	9.75
Chou-Fleur cauliflower gratin	9.50
Macaroni & Cheese les coudes	8.75
add pancetta	3.00