

## **- Starters -**

- Potato Pave** – Sebastopol Mushrooms Three Ways, Crisped Potato Pave, Frisée Salad, Bordelaise Sauce 22
- Spring Split Pea Soup** – Capicola Ham, Fresh Herbs, Crème Fraîche 16
- Di Stefano Burrata** – Roasted Baby Beets, Butter Lettuce, Winter Citrus, Tabini Vinaigrette 18
- Chopped Mixed Green Salad** – Cannellini Beans, Cucumber, Pistachios, Avocado, Parmesan, Lemon-Balsamic Vinaigrette 17
- Duck Confit Salad** – NYE Ranch Mixed Greens, Gorgonzola Dolce, Walnuts, Raspberry Vinaigrette 22
- Seared Foie Gras** – Citrus Puree, Toasted Brioche, Hazelnut, Honeycomb, Frisée Salad 27

## **- Pasta -**

- 8-Hour Bolognese** – House Made Ribbon Pasta, Magruder Ranch Beef, Parmigiano-Reggiano 29
- Magruder Ranch Beef Ragu Tagliatelle** – House Made Ribbon Pasta, Braised Local Beef, Kale, Parmigiano-Reggiano 31
- Celery Root Agnolotti** – Ricotta, Black Truffle & Celery Root Stuffed Pasta, Braised Beef, Chicken Jus 30

## **- Main -**

- Dry-Aged Liberty Farms Duck Breast** – Potato Pave, Braising Greens, Kumquat Marmalade, Chinese Five Spice 45
- Panko Crusted Crab Cakes** – Vietnamese Broth, Fresh Mixed Herbs, 24-Hour Braised Pork Belly, Pickled Carrots 40
- Local Petrale Sole** – Cauliflower Two Ways, Crispy Fingerling Potato Cake, Capers, Olives, Lemon Beurre Blanc 35
- Cast Iron Paella** – Spanish Octopus, White Prawns, Chorizo, Romanesco, Piquillo Peppers, Charred Lemon, Carnaroli Rice 35
- 4-Hour Braised Pork Cheeks** – Mascarpone Risotto, Sebastopol Mushrooms, Micro Radish Greens 35
- Thai Seafood Stew** – Lemongrass Broth, Clams, Mussels, Dungeness Crab, Petrale Sole, Baby Corn, Garlic Crostini 35
- Herb Crusted Rack of Lamb** – Herbed Panko Crust, Spring Pea Puree, Roasted New Potatoes, Cumin Baby Carrots 50
- Salt Baked Sweet Potato Medallions** – Maitake Mushrooms, English Peas, Indian Inspired Curry 28
- Szechuan Peppercorn & Coffee Crusted Filet Mignon** – Arugula Salad, Mashed Yukon Potatoes 55

## **- Sides -**

- Crispy Brussels Sprouts** – Sherry Vinaigrette, Pickled Shallots, Toasted Hazelnuts 12
- Creamed Spinach** – Garlic Scented Cream, Lemon Zest 12
- Sautéed Wavelength Farm Greens** – Sherry Vinaigrette, Local Braising Greens 12
- Mashed Yukon Gold Potatoes** – Garlic Scented Cream, European Butter 12
- Mixed Garlic Sautéed Mushrooms** – Maitake, King Trumpet, Brown Albas 12