

## TO BEGIN

A Dish of Many House-Marinated Olives	4
Tasting of Three Artisan Cheeses with Local Honeycomb, Almonds & Whole Grain Crostini	12
Six Pacific Oysters on the Half-Shell with Champagne Mignonette	15
Warm <i>Cypress Grove Truffle Tremor</i> Goat Cheese, Sweet Corn, Roasted Mushrooms & Crostini -or- Rice Crackers	13
Today's House-made Pizzetta	9
Petite Tagine of <i>Laughing Bird</i> Shrimp & Black Garbanzos Preserved Lemon, Garlic & Red Chili Butter	12
Maple Glazed <i>Niman Ranch</i> Pork Belly, Frisée & House-made Pickled Cherries	10
Seared Foie Gras, Balsamic Roasted Strawberries Pain D'Epices, Fleur de Sel & a 1oz. glass of NZ Late Harvest Wine	24

## SALADS & SOUP

Local Mixed Greens White Nectarines, Red Walnuts, Basil & Raspberry Vinaigrette	10.5
Beets, Arugula, Fresh Goat Cheese, Toasted Pistachios & Red Wine Vinaigrette	10.5
Strawberries, Sausalito Springs Watercress, Mâche, Toasted Pine Nuts, French Feta & White Balsamic Vinaigrette	10.5
Today's Seasonal Soup	Cup 4.5      Bowl 8

## MAIN COURSES

Pan Roasted Filet of Halibut Summer Beans, Saffron Rice & Pickled Cherry Tomatoes	32
Grilled Moroccan Spiced Organic Chicken Breast Black Garbanzo Beans, Couscous, Wilted Spinach & Harissa	26
Grilled Wild King Salmon Ragoût of Summer Squash, Corn, Smokey Bacon, Basil & Tomato	36
Crispy Sonoma County " <i>Liberty</i> " Duck Leg Confit Wilted Spinach, Spiced Peaches, Basil, Pecans & Oil-cured Black Olives	22
Grilled <i>Niman Ranch</i> Pork Tenderloin, Chard, Aleppo Roasted Potatoes & Peach Chutney	27
Organic Trennette OR- Organic Brown Rice Pasta Roasted Squash, Olives, Piquillo Peppers, Pine Nuts & French Feta (Vegetarian) Add <i>Laughing Bird</i> Shrimp	5 20
Grilled <i>Niman Ranch</i> Lamb Leg Brochette Giant Peruvian Limas, Spinach, Orzo & Ricotta Salata-Gremolata	27
Seared Diver Scallops, Porcini & Fava Risotto, Pea Shoots & White Truffle Oil	35
Grilled <i>Niman Ranch</i> Sliced Bavette Piquillo Mashed Potatoes, Arugula Salad & Chimichurri	24
Grilled <i>Niman Ranch</i> Filet Mignon Broccollette, Potato-Gruyere Gratin & Cabernet-Shallot Butter	40
Side of Potatoes, Vegetables or Couscous	4