PRIX FIXE DINNER
$39 two course      $49 three course

starters
please select one

WINTER SQUASH BISQUE
fried sage, spiced pumpkin seeds, lemon crème fraîche

COUNTY LINE FARMS CHICORY SALAD
crispy pancetta, pickled sultanas, sweet potato, plum vinaigrette

BABY LETTUCES
clementines, sheep’s milk feta, pine nuts, medjool date vinaigrette

KAMPACHI SASHIMI
crispy shallots, coconut-green curry vinaigrette

CHARCUTERIE BOARD
local cured meats, whole grain mustard, grilled bread, house pickled vegetables

entrées
please select one

WILD ARUGULA RISOTTO
roasted pears, black walnuts, parmigiano reggiano

GRILLED HAWAIIAN ONO
white bean puree, chioaggia beet & bacon hash, cider reduction

OLIVE CRUSTED RACK OF LAMB
slow roasted eggplant, goat cheese polenta, fennel, natural jus

BRAISED SHORT RIB
brown butter-sage mashed potatoes, fried cipollini onions, zinfandel sugo

desserts
please select one

BOSC PEAR COBBLER
candied pecans, vanilla ice cream, brown sugar crumble

CHOCOLATE BLACKOUT CAKE
meringue, brûléed banana, salted caramel ice cream

CHURROS
mexican chocolate dipping sauce, cinnamon sugar

ARTISAN CHEESE PLATE
marcona almonds, persimmon chutney, crostini

fat bottom girl (bleating heart), sofia (capriole), dorset (consider bardwell)

please let your server know if you have any food allergies

executive chef | alexandre purroy
chef de cuisine | chris austin
manager | talmadge savage