

**D I N N E R**  
**AUTUMN HARVEST**

PUREE OF HEIRLOOM TOMATO SOUP garlic-parmesan croutons, basil, chive, parsley.....14

BABY LETTUCES cashew ‘cheese’, roasted squash, poached pear, sunflower seeds, crispy shallots.....16

ROASTED BEET SALAD orange, hazelnut, goat cheese, chervil, watercress, orange vinaigrette.....15

KALE SALAD almond dressing, persimmon, apples, tarragon, pickled onion.....15

CABBAGE SALAD grapes, pear, bacon, mint, blue cheese vinaigrette.....15

AVOCADO HUMMUS raw and pickled vegetables, pumpkin seed oil.....14

**HOOK + LINE**

SIX OYSTERS  
cocktail sauce 20

ALBACORE TUNA CONFIT  
large white beans, celery-caper- meyer lemon relish 18

AVOCADO TOAST  
smoked trout, radish, basil, seaweed ‘furikake’ 17

CHILLED SALT SPRING ISLAND MUSSELS  
tomato, purslane, sea beans, salsa verde aioli 15

devilled duck eggs  
smoked mt lassen trout, dill, jalapeno 8

dino kale & butternut squash  
eggplant caponata, pine nut crumble 9

brussels sprouts  
apple, onion, grain mustard, sour cream 10

chicken liver mousse  
dijon, pickles, toast 11

kennebec fries, ketchup, aioli 8

**EXTRAS**

**WOOD OVEN + GRILL**

BUDDHA RICE BOWL kimchi, five minute egg, soy shiitakes, avocado, rapini, crunchy topping.....18

BAKED STUFFED EGGPLANT quinoa, tomato, currant, pinenuts, goat cheese cream.....25

WHOLE ROASTED PETRALE SOLE buttered potatoes, broccoli rabe, brown butter.....32

GRILLED CALIFORNIA SWORDFISH celery root puree, spinach, black olive-almond-kumquat relish.....35

CHICKEN & POTATO DUMPLINGS black truffle butter, english peas, nameko mushrooms.....29

GRILLED SUPERIOR FARMS LAMB CHOPS butternut squash, dino kale, eggplant caponata.....38

BRAISED KUROBUTA PORK SHOULDER yellow eye bean-hominy stew, broccolini, apricot ketchup.....33

GRILLED GRASS FED RIBEYE STEAK english peas, maitake mushrooms, herb butter, crispy sunchokes.....38

18% Gratuity will be added to parties of 6 or more