



Dinner

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF SPRING ONION SOUP, BRIOCHE CROUTONS, ROASTED ALMONDS AND PARSLEY PESTO	10
GARDEN LETTUCES, SHAVED SPRING VEGETABLES, DILL AND BUTTERMILK VINAIGRETTE	11
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	12
GRILLED SQUID AND FINGERLING POTATOES, CALABRIAN CHILIS, PICKLED WILD RAMPS AND TOMATILLO VINAIGRETTE	14
FREEFORM RAVIOLO, DI STEFANO BURRATA, AZOLLA FARMS FAVA BEANS AND MOREL MUSHROOMS	15
HOUSE MADE POTATO GNOCCHI, ENGLISH PEAS, PEA GREEN PESTO AND RUMIANO DRY JACK	14
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, QUAIL EGG, TOAST POINTS	17
HOUSE MADE CHARCUTERIE PLATE, TERRINES, PÂTÉS AND SALUMI, GRILLED BREAD	22

Seasonal Chef's Tasting

FIVE COURSES PREPARED
FOR THE ENTIRE TABLE

80 PER GUEST

WINE PAIRING

40 PER GUEST

HANDMADE RICOTTA AND RAMP CAVATELLI, BABY SHIITAKE MUSHROOMS, WILD RAMPS, SPANISH CHORIZO AND TALEGGIO CREMA	22
ROASTED ALASKAN HALIBUT, ENGLISH PEAS, CALIFORNIA AVOCADO, ALBA MUSHROOMS AND PARSLEY PISTOU	34
GRILLED HAWAIIAN OPAH, BABY BOK CHOY, CILANTRO, PICKLED SUNCHOKES, SESAME AND SOY CARAMEL	34
ROASTED PITMAN FARMS CHICKEN, DELTA ASPARAGUS, ARTICHOKE, ROASTED GARLIC FARROTTO AND POULTRY JUS	28
GRILLED NIMAN RANCH PORK CHOP, CREAMED SPRING ONIONS, ROASTED ROSEMARY POTATOES AND ROMESCO	36
CRISPY SONOMA DUCK CONFIT, SAENG'S STRAWBERRIES, QUINOA, WILD ARUGULA, RHUBARB AND HIBISCUS	29
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	20
SLOW ROASTED SHORT RIB, ENGLISH PEAS, NANTES CARROTS, POMMES PURÉES AND RED WINE JUS	39
ALMOND WOOD GRILLED PRIME NEW YORK STEAK, PARMESAN FINGERLING POTATOES, MUSHROOM GRATINÉE AND BORDELAISE	46

Chef's Sides

8

POMMES PURÉES

GRILLED NANTES CARROTS

DELTA ASPARAGUS, SPRING ALLIUMS AND TALEGGIO