



Dinner

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF BUTTERNUT SQUASH SOUP, MADEIRA BRAISED PECANS AND MAPLE BROWN BUTTER	11
HARVEST LETTUCE AND GOLDBUD APPLE SALAD, SHAFT'S BLUE CHEESE AND CANDIED WALNUT VINAIGRETTE	12
CAESAR SALAD, SOURDOUGH CROUTONS, SHAVED PARMESAN AND BOQUERONES	12
AZOLLA FARMS BEET SALAD, ROASTED GARLIC HUMMUS, GOAT CHEESE AND FRISÉE, DILL EMULSION	12
HOUSE MADE POTATO GNOCCHI, HEN OF THE WOODS MUSHROOMS AND PARMESAN CREAM	16
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

90 PER GUEST

WINE PAIRING

40 PER GUEST

HOUSE MADE RICOTTA CAVATELLI, WILD SHRIMP, JIMMY NARDELLO PEPPERS, RAPINI AND PARSLEY PISTOU	24
SEARED DAYBOAT SCALLOPS, SMOKED HAM FARROTTO, TRUMPET MUSHROOMS, GOLDBUD APPLES, BROWN BUTTER	36
LOCAL PETRALE SOLE, FRENCH FINGERLING POTATOES, BLACK GARLIC AND LEEK VELOUTÉ	32
ROASTED PITMAN FARMS CHICKEN, BABY ARTICHOKE, HEN OF THE WOODS MUSHROOMS AND BACON JUS	28
BRAISED NIMAN RANCH PORK CHEEKS, ITALIAN CHESTNUTS, CHANTERELLES AND ROSEMARY JUS	34
CRISPY SONOMA DUCK CONFIT, ROASTED APPLES AND BRUSSELS SPROUTS, SOUBISE, CIDER GASTRIQUE	29
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	20
SLOW ROASTED SHORT RIB, RED KURI SQUASH, ROASTED MUSHROOMS AND BRUSSEL LEAVES, RED WINE JUS	39
AMERICAN WAGYU GOLD GRADE RIBEYE FILET, TRUFFLED POTATO GRATIN AND TORPEDO ONIONS, BORDELAISE	60

Chef's Sides

8

SWISS CHARD AND ROASTED SHALLOTS
CARAMELIZED BRUSSEL SPROUTS AND BACON
BLACK PEPPER MAPLE ROASTED KABOCHA SQUASH