



## *Dinner*

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF WHITE CORN SOUP, SPANISH CHORIZO, CRISPY POTATO AND CHIVE EMULSION	10
GARDEN LETTUCES, SERPENT CUCUMBERS, WHITE CORN, CHERRY TOMATOES AND DRY JACK	11
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	12
GOLDBUD FARMS STONE FRUIT SALAD, SUNGOLD TOMATOES, FRESH MOZZARELLA, BASIL AND AGED BALSAMIC	12
HOUSE MADE POTATO GNOCCHI, WHITE CORN, CHERRY TOMATOES, PARMESAN AND ZUCCHINI BASIL PURÉE	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

SWEET CORN RISOTTO, BUTTERED MAINE LOBSTER, PRESERVED LEMON AND MASCARPONE	32
ROASTED ALASKAN HALIBUT, BUTTERED GOLD POTATOES, ROASTED GARLIC AND CHERRY TOMATOES	34
GRILLED HAWAIIAN TOMBO TUNA, CALIFORNIA AVOCADO, JIMMY NARDELLO PEPPERS, OREGANO SALMORIGLIO	32
ROASTED PITMAN FARMS CHICKEN, CHANTERELLES, BACON AND YELLOW WAX BEANS, CARAMELIZED SHALLOT JUS	28
GRILLED LLANO SECO RANCH PORK CHOP, CREAMED WHITE CORN, ROMANO BEANS AND PICKLED NECTARINE	36
CRISPY SONOMA DUCK CONFIT, LOCAL APRICOTS, RISO BIANCO BEANS AND BASIL PISTOU	29
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	20
SLOW ROASTED SHORT RIB, POTATO RÖSTI, PICKLED VEGETABLES AND RED WINE JUS	39
ALMOND WOOD GRILLED PRIME NEW YORK, DUCK FAT POTATOES, MAITAKE MUSHROOMS AND BORDELAISE	46

## *Chef's Sides*

8

CREAMED BRENTWOOD WHITE CORN  
BUTTERED AZOLLA FARMS SQUASH AND BASIL  
ROASTED FINGERLING POTATOES AND PARMESAN