



Dinner

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF HEIRLOOM TOMATO SOUP, SOURDOUGH CROUTONS AND PARMESAN CREAM	10
COUNTY LINE YOUNG LETTUCES, FRENCH FETA, SUMMER VEGETABLES AND RED WINE VINAIGRETTE	11
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	11
AZOLLA FARMS BEET SALAD, LOCAL STONE FRUITS AND HUMBOLDT FOG GOAT CHEESE	12
HOUSE MADE POTATO GNOCCHI, CHANTERELLE MUSHROOMS, WHITE CORN, CHERRY TOMATOES AND PESTO	14
PIERCE FAMILY FARMS HEIRLOOM TOMATOES, DI STEFANO BURRATA, SERPENT CUCUMBERS, SABA AND BASIL	12
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 TAGLIARINI, STEWED HEIRLOOM TOMATOES, PARMESAN CREAM AND BASIL	22
GRILLED TOMBO TUNA, PAINTED SERPENT CUCUMBERS, AVOCADO, CHERRY TOMATOES AND AGED SOY	30
ROASTED PITMAN FARMS CHICKEN, CREAMED MUSTARD GREENS, BRAISED BACON AND ROASTED GARLIC	28
ROASTED ORA KING SALMON, CREAMED CORN, SMOKED JIMMY NARDELLO PEPPERS AND BASIL PISTOU	34
CRISPY SONOMA DUCK CONFIT, GOLD BUD FARMS STONE FRUIT, FARRO AND BLACK GARLIC GASTRIQUE	29
HAWKS BURGER, HOUSE GROUND WAGYU BEEF, BRIOCHE BUN AND FRENCH FRIES	20
SLOW ROASTED SHORT RIB, SUMMER BEANS, CHERRY TOMATOES, POMMES PURÉES AND RED WINE JUS	39
ALMOND WOOD GRILLED NEW YORK, FRENCH FINGERLING POTATOES, CHARRED ONIONS AND BORDELAISE	42

Chef's Sides

8

CREAMED BRENTWOOD WHITE CORN
POMMES PURÉES
BALSAMIC WALLA WALLA ONIONS AND JIMMY NARDELLO PEPPERS