



## *Dinner*

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF WILD MUSHROOM SOUP, CRISPY SHALLOTS, SHERRY GASTRIQUE AND CHIVES	10
COUNTY LINE YOUNG LETTUCES, TRUFFLED PECORINO, PUMPKIN SEEDS, CRANBERRIES AND CIDER VINAIGRETTE	11
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	12
GOLDBUD APPLE AND DINO KALE SALAD, CANDIED WALNUTS, REGGIANO AND BACON VINAIGRETTE	12
HOUSE MADE POTATO GNOCCHI, HEN OF THE WOODS MUSHROOMS AND PARMESAN CREAM	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 TAGLIARINI, PARMIGIANO REGGIANO AND PERIGORD BLACK TRUFFLE BUTTER	28
PASSMORE RANCH STEELHEAD, AZOLLA FARMS CYLINDRA BEETS, HORSERADISH CREAM AND DILL	32
ROASTED PITMAN FARMS CHICKEN, MEYER LEMON, QUINOA, PICKLED SUNCHOKES AND POULTRY JUS	28
LOCAL PETRALE SOLE, YOUNG TURNIPS, MEYER LEMON, CELERY ROOT PURÉE AND SAUCE PÉRIGUEUX	34
CRISPY SONOMA DUCK CONFIT, APPLE WOOD SMOKED BACON, CHESTNUTS, FRISÉE AND SOURDOUGH PURÉE	29
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	20
SLOW ROASTED SHORT RIB BOURGUIGNON, PEARL ONIONS, BACON, BRUSSELS LEAVES, POMMES PURÉES AND RED WINE JUS	39
ALMOND WOOD GRILLED BRANDT FARMS PRIME STRIP LOIN, BROCCOLI, POMMES FONDANT AND CARAMELIZED SHALLOT JUS	46

## *Chef's Sides*

8

POMMES PURÉES  
BRUSSELS SPROUTS AND BACON  
CREAMED CAULIFLOWER AND GARLIC