



Dinner

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF BRENTWOOD WHITE CORN SOUP, SPANISH CHORIZO AND BLACK PEPPER CRÈME FRAÎCHE	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, SERPENT CUCUMBERS, CHAMPAGNE GRAPES AND ROASTED MACADAMIA NUTS	12
HOUSE MADE POTATO GNOCCHI, CHANTERELLE MUSHROOMS, WHITE CORN, CHERRY TOMATOES AND PESTO	14
CHILLED HUDSON VALLEY FOIE GRAS, SOUR CHERRIES, ROASTED CASHEWS AND BUTTER TOAST	26
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 BLACK PEPPER TAGLIATELLE, WHITE CORN, AZOLLA FARMS ZUCCHINI BASIL PURÉE AND LEMON BUTTER	22
GRILLED HAWAIIAN TOMBO TUNA, KOHLRABI, SPICY RAPINI, FINGERLING POTATOES AND CAMELIZED SHALLOT JUS	32
ROASTED PITMAN FARMS CHICKEN, CREAMED MUSTARD GREENS, BRAISED BACON AND ROASTED GARLIC	28
ROASTED PASSMORE RANCH RED TROUT, DWELLEY FARMS ROMANO BEANS, FENNEL, AVOCADO AND SAUCE VIERGE	30
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, CREAMED CORN, PICKLED MUSHROOMS, POTATO RÖSTI AND RED WINE JUS	39
ALMOND WOOD GRILLED NEW YORK, SLOW COOKED ROMANO BEANS, BLACK GARLIC FINGERLING POTATOES, SALSA VERDE	42

Chef's Sides

8

CREAMED BRENTWOOD WHITE CORN
POMMES DAUPHINES
ROASTED AZOLLA FARMS SQUASH AND PESTO