



## *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 ENDIVE SALAD, CANDIED WALNUTS, SHAFTS BLUE CHEESE AND CHAMPAGNE 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 TAGLIATELLE, LOCAL DUNGENESS CRAB, PARMESAN AND PRESERVED LEMON BUTTER	28
SEARED DAYBOAT SCALLOPS, SMOKED PORK BELLY, BRAISED TRUMPET MUSHROOMS AND APPLE MISO PURÉE	36
ROASTED PITMAN FARMS CHICKEN, BUTTERNUT SQUASH, CARAMELIZED BRUSSELS SPROUTS AND MARSALA JUS	28
ROASTED ÒRA KING SALMON, GOLDEN POTATOES, SWISS CHARD, CHANTERELLES AND CHAMPAGNE BUTTER	34
CRISPY SONOMA DUCK CONFIT, GOLDBUD FARMS APPLES, CHESTNUTS, FARRO AND BLACK GARLIC JUS	29
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	20
SLOW ROASTED SHORT RIB, PEARL ONIONS, BRUSSELS SPROUT LEAVES, POMMES PURÉES AND RED WINE JUS	39
ALMOND WOOD GRILLED PRIME STRIPLOIN, FRENCH FINGERLING POTATOES, CHARRED ONIONS AND BORDELAISE	46

## *Chef's Sides*

8

POMMES PURÉES  
BRUSSELS SPROUTS AND BACON  
BRAISED AZOLLA FARMS GREENS AND LOCAL APPLES