



## *Dinner*

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF SPRING ONION SOUP, SMOKED MEDJOOOL DATES AND ROASTED ALMOND PESTO	10
COUNTY LINE YOUNG LETTUCES, FRENCH FETA, SHAVED VEGETABLES AND RED WINE VINAIGRETTE	11
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	11
CRISPY SOFT SHELL CRAB, RED CURRY, CARAMELIZED COCONUT MILK, SNAP PEAS AND LEMONGRASS	16
HOUSE MADE POTATO GNOCCHI, ENGLISH PEAS, SMOKED HAM AND BLACK PEPPER, PARMESAN CREMA	14
DI STEFANO BURRATA, SAENG'S STRAWBERRIES, CRESS, SOURDOUGH AND AGED BALSAMIC	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

WILD RAMP TAGLIARINI, HOUSE CURED PANCETTA, FAVA BEANS AND BLACK PEPPER CREAM	22
ROASTED CALIFORNIA WHITE BASS, ENGLISH PEAS, SUNCHOKES AND PICKLED ALBA MUSHROOMS, WHITE SOY	32
ROASTED PITMAN FARMS CHICKEN, TRUMPET MUSHROOMS, ROASTED DELTA ASPARAGUS AND BLACK GARLIC JUS	28
GRILLED PASSMORE RANCH RED TROUT, DWELLEY FARMS ROMANO BEANS, FENNEL, AVOCADO AND SAUCE VIERGE	30
CRISPY SONOMA DUCK CONFIT, SAENG'S STRAWBERRIES, GREEN ALMONDS, BULGUR AND PEA TENDRILS	29
HAWKS BURGER, HOUSE GROUND WAGYU BEEF, BRIOCHE BUN AND FRENCH FRIES	20
SLOW ROASTED SHORT RIB, CREAMED ENGLISH PEAS, PEARL ONIONS AND POTATO RÖSTI, RED WINE JUS	39
ALMOND WOOD GRILLED WAGYU ZABUTON, WHITE CORN, BLACK GARLIC, POMMES FONDANT AND PORCINI JUS	48

## *Chef's Sides*

8

FINGERLING POTATOES, PEAS AND RICOTTA  
POMMES DAUPHINES  
ROASTED ASPARAGUS, LEMON AND TRUFFLE