



Lunch

FRIED BRUSSELS SPROUTS AND OYSTER MUSHROOMS, YUZU AND WHITE SOY AIOLI	11
AZOLLA FARMS BEET SALAD, GOAT CHEESE MOUSSE, PISTACHIOS AND MANDARIN EMULSION	11
PURÉE OF WILD MUSHROOM SOUP, CRISPY SHALLOTS AND SHERRY GASTRIQUE	11
BRUSCHETTA, SPANISH CHORIZO, MANCHEGO CHEESE AND ARUGULA	10
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	11
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS	17



Entrees

PARMESAN RISOTTO, WHITE WINE BRAISED MUSHROOMS, SOFT HERBS AND MASCARPONE	22
ROASTED LOCAL PETRALE SOLE, CHARRED BROCCOLI, CRISPY SWEET POTATO, MEYER LEMON BROWN BUTTER	24
GRILLED CHICKEN SALAD, YOUNG LETTUCES, PINE NUTS, DRY JACK AND PLACER MANDARINS	18
GRILLED CHEESE SANDWICH, TRUFFLED MUSHROOMS, BACON, AGED CHEDDAR AND BRIOCHE	17
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	18
CRISPY SONOMA DUCK CONFIT, BROCCOLI, FARRO, SPIGARELLO AND MANDARIN GASTRIQUE	24
GRILLED NEW YORK STEAK, PARMESAN FINGERLING POTATOES AND HAWKS STEAK SAUCE	26