



## *Dinner*

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF WILD MUSHROOM SOUP, SHERRY GASTRIQUE AND CRISPY SHALLOTS	11
HARVEST LETTUCE AND GOLDBUD APPLE SALAD, SHAFT'S BLUE CHEESE AND CANDIED WALNUT VINAIGRETTE	12
CAESAR SALAD, SOURDOUGH CROUTONS, SHAVED PARMESAN AND BOQUERONES	12
PLACER COUNTY MANDARIN AND BEET SALAD, CHICORIES, RUMIANO DRY JACK AND PISTACHIO VINAIGRETTE	12
HOUSE MADE POTATO GNOCCHI, HEN OF THE WOODS MUSHROOMS AND PARMESAN CREAM	16
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

90 PER GUEST

WINE PAIRING

40 PER GUEST

HAND CUT TAGLIATELLE, MANILA CLAMS, BACON, GREEN GARLIC AND LEMON CREAM	24
AZOLLA FARMS BROCCOLI RISOTTO, ROASTED GARLIC, PARMESAN AND SAUCE PÉRIGUEUX	26
SEARED DAY BOAT SCALLOPS, LOCAL BRASSICAS AND SALTED YUZU, SULTANA AND PINE NUT AGRODOLCE	34
ROASTED PITMAN FARMS CHICKEN, BABY ARTICHOKE, HEN OF THE WOODS MUSHROOMS AND BACON JUS	28
CRISPY SONOMA DUCK CONFIT, ROASTED BROCCOLI AND FARRO, PLACER COUNTY MANDARIN GASTRIQUE	29
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	20
SLOW ROASTED SHORT RIB, BACON, ROASTED MUSHROOMS, POMMES PURÉES, RED WINE JUS	39
ALMOND WOOD GRILLED PRIME NEW YORK, CARMELIZED SUNCHOKES AND SHALLOTS, BONE MARROW JUS	46

## *Chef's Sides*

8

POMMES PURÉES

ROASTED CAULIFLOWER WITH ALMONDS AND CALABRIAN CHILIS  
CARMELIZED BRUSSELS SPROUTS AND BACON