

# Culinary Offerings

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## Appetizers

### CHEESE & CHARCUTERIE PLATE

chef's selection of artisan cheeses, gourmet meats, dried fruits, nuts, crackers, olives  
35 half | 45 full

### MARINATED CASTELVETRANO OLIVES

fennel pollen, citrus zest, thyme, olea farms olive oil, garlic (v) (gf) | 10

### WARM DEMI BAGUETTE

saba, extra virgin olive oil (v) | 10

### PARMESAN FRIES

24-month-aged parmesan, roasted garlic aioli | 12

### BURRATA

roasted sweet potato, candied nuts, saba, extra virgin olive oil, micro greens,  
calcareous wine sea salt, house-made crostini (v) | 21

## Seasonal Salads

Add Bacon: 6 | Add Chicken: 10 | Add Shrimp: 10

### HARVEST SALAD

locally sourced mixed greens, marinated shaved fennel, dried cherries, feta, pepitas,  
brown butter croutons, sun-dried tomato vinaigrette (v) | 20

### BEEF CAPRESE

roasted red and golden beet, fresh mozzarella, mesclun, balsamic reduction drizzle, fresh basil (v) (gf) | 20

### PUMPKIN COUSCOUS

roasted pumpkin, cherry tomato, caper, castelvetrano olive, dried cherry, walnut,  
crispy chickpea, sage, marinated red onion (v) (gf) | 20

## Entrées

### HOUSE BURGER

1/2 lb certified angus wagyu beef patty, humboldt fog cheese, bacon, caramelized onion,  
grilled tomato, garlic aioli, side of fries | 28

### BUTTERNUT RAVIOLI

sautéed shrimp, caper scampi sauce, fresh herbs, lemon zest | 30  
served with half a warm demi loaf

### LOCAL FISH

locally sourced white fish, preserved lemon arancini, pistachio pesto | 40

### DRY-AGED RIBEYE

41-day house dry-aged wagyu, crispy polenta, marinated cippolini onion, Mighty Cap mushrooms,  
calcareous estate cabernet sauvignon demi-glace | 65

## Desserts

### CHOCOLATE CREMEUX

with espresso chantilly creme, house-made sugar cookie | 15

### GELATO

ask your server about today's selections | 10