



Friday, January 10, 2025

Starters & Small Plates

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Yukon Golden Potato Leek Soup Bacon ~ Crispy Leeks	\$12
Harvest Salad Candied Walnuts ~ Mustard Vinaigrette ~ Warm Goat Cheese	\$12
California Cheese Plate Sesame Seed Crackers ~ Walnut ~ Fig Honey Jam	\$19

Entrées

Confit Tuna Nicoise with Creamy Lemon Vinaigrette Roasted Beets ~ Olives ~ Long Beans ~ 7 Minute Egg ~ Potatoes	\$21
Roasted Harris Ranch Beef Sandwich with Potato Wedges Sharp Cheddar ~ Caramelized Onions ~ Romesco	\$21
Anthony Ferrari's Black Cod Fish & Chip Cole Slaw ~ Tartar Sauce	\$28
Winter Squah Tortellini with Wild Mushrooms San Joaquin Gold Cream ~ Fine Herbs	\$24
Single-Cut Bledsoe Pork Chop with Cranberry Mostarda Parsnips ~ Pork Jus	\$25