



Starters



Albacore Tuna Crudo with Ponzu Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis Ier Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mitmacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot Ier Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	House-Smoked Salmon & Irish Brown Bread	\$18
Carrot Top Pesto Lamb Chopper, Wagon Wheel & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Pistachios ~ Caramelized Onion Jam Room 700 Charcuterie: Duck Confit, Pork Ciccioli, & Coppa Mustard Caviar ~ Pickled Quiote ~ Smoked Honey Soil Born Butter Lettuce and Citrus Salad B&L Vinaigrette ~ Candied Pistachios ~ Fiscallini Cheddar Hand Pulled Mozzarella with Twin Peaks Peaches Riverdog Arugula ~ EVOO ~ Balsamic Small Plates Albacore Tuna Crudo with Ponzu Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry \$48 Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mitmacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	•	
Lamb Chopper, Wagon Wheel & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Pistachios ~ Caramelized Onion Jam Room 700 Charcuterie: Duck Confit, Pork Ciccioli, & Coppa Mustard Caviar ~ Pickled Quiote ~ Smoked Honey Soil Born Butter Lettuce and Citrus Salad \$16 B&L Vinaigrette ~ Candied Pistachios ~ Fiscallini Cheddar Hand Pulled Mozzarella with Twin Peaks Peaches Riverdog Arugula ~ EVOO ~ Balsamic Small Plates Small Plates Albacore Tuna Crudo with Ponzu Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mitmacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	• 1	\$15
Sesame Seed Crackers ~ Candied Pistachios ~ Caramelized Onion Jam Room 700 Charcuterie: Duck Confit, Pork Ciccioli, & Coppa \$19 Mustard Caviar ~ Pickled Quiote ~ Smoked Honey Soil Born Butter Lettuce and Citrus Salad \$16 B&L Vinaigrette ~ Candied Pistachios ~ Fiscallini Cheddar Hand Pulled Mozzarella with Twin Peaks Peaches \$22 Riverdog Arugula ~ EVOO ~ Balsamic Small Plates Albacore Tuna Crudo with Ponzu \$34 Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly \$24 Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta \$32 Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus \$32 English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo \$36 Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli \$38 Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce \$52 Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry \$48 Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mitmacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze \$46 Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde \$65	•	
Room 700 Charcuterie: Duck Confit, Pork Ciccioli, & Coppa Mustard Caviar ~ Pickled Quiote ~ Smoked Honey Soil Born Butter Lettuce and Citrus Salad		\$19
Mustard Caviar ~ Pickled Quiote ~ Smoked Honey Soil Born Butter Lettuce and Citrus Salad B&L Vinaigrette ~ Candied Pistachios ~ Fiscallini Cheddar Hand Pulled Mozzarella with Twin Peaks Peaches Riverdog Arugula ~ EVOO ~ Balsamic Small Plates Small Plates Albacore Tuna Crudo with Ponzu Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mitmacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		0.4.0
Soil Born Butter Lettuce and Citrus Salad B&L Vinaigrette ~ Candied Pistachios ~ Fiscallini Cheddar Hand Pulled Mozzarella with Twin Peaks Peaches Riverdog Arugula ~ EVOO ~ Balsamic Small Plates Albacore Tuna Crudo with Ponzu Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mitmacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		\$19
B&L Vinaigrette ~ Candied Pistachios ~ Fiscallini Cheddar Hand Pulled Mozzarella with Twin Peaks Peaches Riverdog Arugula ~ EVOO ~ Balsamic Small Plates Albacore Tuna Crudo with Ponzu \$34 Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mitmacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		.
Hand Pulled Mozzarella with Twin Peaks Peaches Riverdog Arugula ~ EVOO ~ Balsamic Small Plates Albacore Tuna Crudo with Ponzu Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce \$52 Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mitmacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		\$16
Riverdog Arugula ~ EVOO ~ Balsamic Small Plates Albacore Tuna Crudo with Ponzu \$34 Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly \$24 Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta \$32 Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus \$32 English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo \$36 Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli \$38 Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce \$52 Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry \$48 Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mitmacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze \$46 Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde \$65 Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	•	*
Small Plates Albacore Tuna Crudo with Ponzu \$34 Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly \$24 Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta \$32 Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus \$32 English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo \$36 Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli \$38 Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce \$52 Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry \$48 Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze \$46 Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot Ler Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde \$65 Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		\$22
Albacore Tuna Crudo with Ponzu Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis Ier Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mitmacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot Ier Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	Riverdog Arugula ~ EVOO ~ Balsamic	
Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Saz Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	Small Plates	
Soil Born Radish ~ Chile Oil ~ Jalapeño Grilled Delta Asparagus with Crispy B&L Pork Belly Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Sa2 Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	Albacore Tuna Crudo with Ponzu	\$34
Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis Ier Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	Soil Born Radish ~ Chile Oil ~ Jalapeño	, -
Vega Farm Egg ~ Asparagus Bottom Aioli Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis Ier Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	·	\$24
Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta Charred Jalapeño Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		
Hand Cut Semolina Tagliatelle with CA GROWN Asparagus English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry \$48 Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mitmacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta	\$32
English Peas ~ Fiddlehead Ferns ~ Pistachio Cream House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	•	\$32
House Cut Pappardelle with Bledsoe Pork Sugo Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		7
Calabrian Chiles ~ Parmesan Cream Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	•	\$36
Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	Calabrian Chiles ~ Parmesan Cream	,
Large Plates Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	Wild Ramp & Potato Ravioli	\$38
Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry \$48 Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze \$46 Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde \$65 Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		7.5
Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry \$48 Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze \$46 Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde \$65 Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	Langa Platas	
Caper ~ Almonds ~ Balsamic Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry \$48 Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze \$46 Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde \$65 Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		\$50
Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$22 Anthony Ferrari's Black Cod with Panang Curry \$48 Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze \$46 Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde \$65 Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		\$32
Anthony Ferrari's Black Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	•	
Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze \$46 Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde \$65 Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		
Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace'22 ~ 3 oz \$18 Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze \$46 Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde \$65 Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		\$40
Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		07 \$18
Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		
Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30 Harris Ranch Prime New York Tuscan Salsa Verde \$65 Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		
Harris Ranch Prime New York Tuscan Salsa Verde Smoked Tokyo Turnips ~ Spring Carrots 2 Ways \$65	•	
Smoked Tokyo Turnips ~ Spring Carrots 2 Ways		
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I all will, blidlet Itilisiae beleet Cabellet banviglibli, blags Leab District 2017 - 5 02 5000	Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3	oz \$60

 $Cooked \ for \ you \ this \ evening \ by: John \ Trujillo, \ John \ Nunn, \ Roman, \ Samuel \ and \ Tone!$