



Tuesday, June 2, 2026

Starters & Small Plates

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Sweet Pepper and Tomato Bisque Croutons ~ Chives ~ Seka Hills EVOO	\$15
Red Leaf Salad in Balsamic Vinaigrette Apricots ~ Sierra Nevada Feta ~ Candied Walnuts	\$14
Albacore Tuna Crudo with Pineapple Ponzu Soil Born Farm Cabbage ~ Fresno Chilies ~ Crispy Shallots	\$28
California Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Raspberry Jam	\$19

Entrées

Soil Born Farms Little Gem Lettuce with Fogline Chicken Breast Caesar Dressing ~ Fiscalini ~ Croutons ~ Lemon	\$24
Crispy Black Cod Fillet O Fish on Brioche American Cheddar ~ Tartar Sauce ~ Fries	\$24
Ferrari's Fisheries Black Cod over Bosworth Rice Fava Beans ~ Confit Fennel ~ Romesco Butter	\$36
Rosemary Tagliatelle with Roasted Chicken Porcini Cream ~ Broccoli Florets ~ Button Mushrooms ~ English Peas	\$28
Single-Cut Lan Roc Pork Chop with Cherry Mostarda Creamy Cheddar Polenta ~ Braised Dino Kale	\$32
Capital Cheeseburger with French Fries Cheddar ~ Lettuce ~ Cornichons ~ Red Onion ~ Capital Sauce	\$24

Cooked for you by: John Trujillo, Ali, Jacoby, Johnny, Rubin, and Tone!

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