

Sample Dinner Menu

October

"Farm-to-Table Cuisine"

Starters

\$14 - \$22

Celeriac Soup with Pear Remoulade, Crumbled Blue Cheese,
Walnut & Honey Straw

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Pan Seared East Coast Sea Scallops with Guanciale
Parsnips "3-Ways", Red Wine Jus

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Roasted Heirloom Beet Salad with Toasted Almond
"Monforte" Goat's Cheese, Dill Vinaigrette

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Parsley & Lemon Roasted Bone Marrow with Pacific Albacore Tuna Tartare
Jalapeno Mayo & Radish

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Orecchiette with Butternut Squash
Housemade Sausage, Pickled Apple, Sage Brown Butter

Mains

\$34 - \$36

Chicken Supreme with "Marc's" Mushrooms
Mustard Spaetzle, Brussels Sprouts, Café au Lait Sauce

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Indian Spice Dusted West Coast Halibut with Spaghetti Squash
Toasted Almond Butter, Cilantro & Lime Yogurt

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Sesame & Hoisin Glazed "VG Meats" Beef Short Ribs with Mustard Potato Purée
Seasonal Vegetables, Pickled Red Onion

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Seared Arctic Char with Bacon & Beluga Lentil, Cauliflower Puree
Sumac Roasted Cauliflower with a Herb & Caper Vinaigrette

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Citrus & Chili Marinated "Cumbrae Farms" Pork Loin with Crispy Pork Belly
Black Beans, Fried Polenta

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

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Selection of Housemade & Local Charcuterie with Condiments & Toast

Chef-Owner Stephen Treadwell
Chef de Cuisine Matthew Payne
Sous Chef Ian Vandegraaf
Sous Chef Tyler Heath

*Vegetarian & vegan options available upon request
Please inform your server of any dietary restrictions or allergies
A discretionary gratuity of 18% will be added to tables of six or more guests*