

CHILLED SEAFOOD

★ Citrus Marinated Ceviche

White seabass, shrimp, cilantro, tomato, Haas avocado, cucumber, jalapeño, scallions, olive oil, papaya-serrano relish, corn tortilla chips. (GFA) 16

★ Yellowfin Ahi Tuna Poke Nachos

Wonton chips, serrano pepper, pickled watermelon radish, Haas avocado, scallions, sriracha aioli. 18

★ Gf Seared Ahi Tuna

Sashimi grade. Cucumber noodles, wasabi, pickled ginger. (Choice of sesame seed or Jamaican jerk rub) 17

Gf (4) Chilled Poached Prawn Martini

Four lemon poached prawns, Haas avocado, horseradish-vodka cocktail sauce. 19

SEAFOOD

🔪 Dungeness Crab Cakes

Pan seared, chipotle aioli, charred corn relish, crumble feta cheese, scallion vinaigrette. 20

🔪 Crispy Calamari

Semolina crust, crispy jalapeños, lemongrass dipping sauce, sweet chili glaze. 14

(5) Coconut Shrimp

Coconut crust, pineapple-papaya dipping sauce. 13

Steamed Floridian Clams

Garlic-herb butter, white wine, scallions, clam broth, toasted ciabatta. (GFA) 18

New England Style Clam Chowder

Clams, potatoes, celery, shaved ciabatta crostini. (GFA) 12

Soup of the Day

Chef's daily creation. 10

Per California law, we are only offering water service upon request.

We support local, sustainable and organic practices whenever possible.

(*) Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

All items on this menu are cooked to order or raw. June 18, 2019

FROM THE FARM & FIELD

Shared Appetizer Platter

Pistachio Crusted Brie, Crispy Calamari & Bread and Spread Plate 30

Chicken Pesto Pizza

On pita bread, goat & cream cheese spread, basil pesto, fire roasted pepper, confit roasted tomatoes, pine nuts. 14

Bread & Spread Plate

Curry-brushed grilled pita bread, red pepper hummus, Kalamata olive tapenade, cilantro-jalapeno hummus, tzatziki sauce, pickled olives & vegetables, goat cheese. (GFA) 11

Pistachio-Crusted Brie

Flash fried, ciabatta crostini, grapes, jalapeño jelly. 10

Artisanal Cheese Platter

Chef's seasonal selection of three domestic & international cheeses, jalapeño jelly, grapes, candied walnuts, shaved crostini. (GFA) 17

SALADS

Salad Enhancements

Grilled Salmon \$14 Grilled Shrimp \$10 Ahi Tuna \$20
Grilled Chicken \$8 Flat Iron \$14 Scallops \$13

Caesar Salad

Little Gem lettuce, shaved ciabatta crostini, heirloom cherry tomatoes, watermelon radish, Parmesan cheese, Caesar dressing. (anchovies upon request) (GFA) 12

Gf Field Greens Salad

Mesclun greens, heirloom cherry tomato, raspberries, dried cherries, Maytag bleu cheese, candied walnuts, citrus balsamic vinaigrette. 12

Gf Beet & Citrus Salad

Watercress, dried cherries, strawberries, oranges, heirloom cherry tomatoes, pickled fennel, candied pepitas, watermelon radish, Humboldt Fog cheese, pomegranate creme fraiche, Meyer lemon vinaigrette. 13

Gf Lobster & Crab Salad

Maine lobster, Dungeness crab, watermelon, oranges, Haas avocado, peas, hearts of palm, pickled watermelon radish, pistachio dust, vanilla-rosewater dressing. 24

FROM THE OCEAN SUSTAINABLE SEAFOOD

Gf Seafood Mixed Grill

Blackened salmon, scallops, jumbo shrimp, king crab leg, grilled asparagus, grilled lemon, coconut-basmati rice, lemon beurre blanc. 60

Gf Pan Seared Chilean Sea Bass

(MSC certified). Lemon pepper crust, truffled celery root silk, edamame, heirloom cherry tomatoes, lemongrass beurre blanc sauce. 45

Wasabi Sesame-Crusted Yellowfin Tuna

Sashimi grade. Served rare on wasabi mashed potatoes, with a ginger baby bok choy slaw, lotus root chips, miso-teriyaki sauce. (GFA) 43

Gf Pistachio-Crusted Loch Etive Salmon

Roasted peewee potatoes, sautéed spinach, citrus-pomegranate beurre blanc. 35

Gf Maine Diver Scallops

Lemon pepper crust, mascarpone white polenta, pickled shiitake mushrooms, corn-fava succotash, blood orange beurre blanc sauce. 35

Seafood Cioppino

Fresh seasonal fish, shrimp, scallops, clams, pickled fennel & shiitake mushroom, fennel-tomato broth, toasted ciabatta. (GFA) 35 Add Linguini 38

Mediterranean Seafood Linguini

Fresh seasonal fish, clams, shrimp, scallops, spinach, garlic, cherry tomato, lemon-caper beurre blanc sauce, toasted ciabatta. 38

Shrimp Ravioli

Wild mushroom and walnut filling, shallot duxelle, baby spinach, creamy truffle sauce, candied walnuts, pickled shiitake mushroom, feta cheese. 34

Gf Butter-Poached Maine Lobster Tail

Roasted peewee potatoes, asparagus, corn-fava succotash, drawn butter, béarnaise sauce. 55

Gf Surf & Turf

Maine lobster tail, center cut filet, roasted peewee potatoes, asparagus, corn-fava succotash, drawn butter, Madeira & bearnaise sauce. 70

FROM THE FARM ALL NATURAL MEATS

Gf All-Natural Filet Mignon

6 oz, roasted peewee potatoes, Chef's vegetables, tomato jam compound butter, Madeira sauce. 40

Grilled Prime New York Steak

10 oz, caramelized onion mashed potatoes, asparagus, crispy onions, pickled shiitake mushroom, green peppercorn demi. (GFA) 42

Gf Madeira-Braised Prime Boneless Beef Short Ribs

12 oz, mascarpone white polenta, asparagus, cipollini onions, baby carrot, cherry tomatoes, Madeira sauce, lemon gremolata. 36

Gf Shelton's Farm Free Range

Bone-In Chicken Breast

10 oz, Rosemary-citrus marinade, mascarpone white polenta, asparagus, cipollini onion, porcini mushroom demi-glace. 29

FROM THE FIELD

VEGAN Wasabi Sesame Crusted Tofu

Sambal marinated, coconut basmati rice, stir fry vegetables, oyster mushroom, miso teriyaki sauce. (GFA) 24

VEGAN Farro Risotto

Oyster & shiitake mushrooms, grilled artichokes, confit roasted tomatoes, green peas, fava beans, scallion, shaved asparagus, gremolata, cashew cream sauce. 25
With Shrimp 33. With Chicken 30

**Upgrade Your Dish To Oscar Style -
Dungeness Crab Meat, Béarnaise Sauce,
Asparagus, Garlic Mashed Potatoes,
For An Additional \$22
Add ¼ Lb Of Alaskan King Crab Legs
To Any Entrée \$20
Add (6) Shrimp For \$10
Add (3) Diver Scallops For \$13**

**Corn-Fava Succotash 6
Chef's Vegetables 6
Parmesan-Truffle Fries 8
Garlic Spinach 5
Garlic Mashed Potatoes 5
Mascarpone Polenta 6
Stir Fried Vegetables 7
Coconut Basmati Rice 4**

**(GF) Gluten Free (GFA) Gluten Free Alternative
Locally sourced, sustainable, chef-inspired modern cuisine.
Vegetarian & special dietary requests are met with enthusiasm.
There is a \$5 charge for all split entrées.
Executive Chef: Mourad Jamal - Chef De cuisine : Travis Lawson**