

DINNER

SNACKS + SMALL PLATES

ARTISAN OLIVE BREAD 13

housemade savory butter | lemon bean spread | pimento cheese *v*

RICOTTA CROSTINO 13

caramelized agave | rosemary | lemon | grilled sourdough *v*

ITALIAN FLATBREAD 23

fontina | artichoke | olive | spinach *v*

CALIFORNIA HERITAGE PORK BELLY* 30

crispy rice | allium salad | charred scallion aioli | egg yolk jam

SHRIMP COCKTAIL 29

traditional cocktail sauce | horseradish cream | lemon

SOUP + SALADS

CARROT ORANGE SOUP 13

pickled ginger | harissa oil | ricotta salata *v/gf*

BIBB LETTUCE 18

strawberry | brioche crouton | aged goat cheese

citrus thyme vinaigrette *v*

LITTLE GEM CAESAR 19

fried capers | garlic streusel | anchovy lemon dressing

SIDES

POMME
PURÉE 15

ROASTED CARROT
za'atar yogurt 15

GREEN BEANS
lemon butter
capers 15

BRUSSEL
SPROUTS
orange chilli glaze 15

SAUTEED MIXED
MUSHROOMS
herb butter 15

GRILLED
SHRIMP 15

pb plant based | *d* dairy free | *v* vegetarian | *gf* gluten free

 Balance by Four Seasons: a nutrition-forward program centered around fresh, real ingredients and a mindful connection to seasonal produce.

Our menu offers only locally sourced or sustainably certified fish, cage free eggs and sustainably sourced coffee and teas.



FIRST COURSE

choice of

ROASTED OYSTERS "ROCKEFELLER"
wild fennel | pernod parmesan cream | bacon breadcrumbs

CALIFORNIA HERITAGE PORK BELLY
crispy rice | allium salad | charred scallion aioli
egg yolk jam

CHICORY & PEAR SALAD *gf*
charred fig | blue cheese | pear vinaigrette

SECOND COURSE

choice of

SEARED CALIFORNIA HALIBUT & MUSSELS *gf*
baby carrots | baby fennel | artichokes | chorizo
smoked fish fumet

GRILLED FLAT IRON STEAK *gf*
summer corn & buttermilk polenta roasted
pattypan squash | tomato confit

ROASTED MARY'S CHICKEN BREAST *gf, d*
roasted marble potatoes | pickled mustard seeds
baby mustard greens

BUTTERNUT SQUASH RAVIOLI *v*
pickled delicata squash | lemon zest | sage
hazelnuts | evoo

THIRD COURSE

choice of

CARAMELIZED PINEAPPLE UPSIDE DOWN CAKE
luxardo cherry | white chocolate crumble | coconut anglaise

RICOTTA DOUGHNUTS
salted caramel | coffee sauce | crunchy sugar

MAINS

SEARED CALIFORNIA HALIBUT & MUSSELS* *gf* 46
baby carrots | baby fennel | artichokes | chorizo | smoked fish fumet

SEARED SALMON* *gf*  41
fingerling potato | haricot verts | beurre blanc

ROASTED CHICKEN BREAST* 39
orzo pasta | oyster mushrooms | tuscan kale | porcini broth | zhoug

WAGYU BEEF BURGER 34
aged cheddar | bacon onion jam | arugula | black garlic aioli
brioche bun | french fries
+3 for parmesan ranch or truffle fries

GRILLED BEEF TENDERLOIN 7oz *gf* 71
pomme purée | red wine demi | broccolini

ANGEL HAIR PASTA 26
white wine | citrus butter | spinach | almonds | parmesan cheese
ADD+15: shrimp | +13 chicken | +19 salmon

BUTTERNUT SQUASH RAVIOLI *v* 29
pickled delicata squash | lemon zest | sage | hazelnuts | evoo

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

\$6 Split Plate Charge for All Entrees

S E A S O N S
R E S T A U R A N T