

## SOUPS + SALADS

### HARVEST CAESAR SALAD

gem lettuce, “everything spice” croutons  
red onion, harvest caesar dressing, parmesan

### CHOPPED VEGETABLE SALAD

seasonal raw vegetables, buttermilk blue cheese  
mustard vinaigrette GF

### ROASTED CARROT SALAD

mixed herbs, feta, herb vinaigrette  
carrot-pine nut purée GF

### SUNCHOKES SOUP

caramelized onions, guanciale, green apple GF



## APPETIZERS

### HARVEST NAAN BREAD

smoky eggplant, red pepper hummus  
cucumber yogurt

### SALT & PEPPER FRIED SHRIMP

jalapeño, garlic crunch, chile lime mayo

### CHEF'S SELECT RAW OYSTERS\*

**Half Dozen / Baker's Dozen**  
cocktail sauce, champagne mignonette GF

### YELLOWTAIL CRUDO

aji amarillo aguachile, persian cucumber  
charred onion GF

### PORK BELLY LETTUCE WRAPS

crispy skin, pickled radishes, lemongrass  
sambal

### CARBONARA

pancetta, parmesan, garlic breadcrumbs

### PRIME FILET TARTARE

crushed caper aioli, sous vide egg yolk  
grilled sourdough

### ARTISANAL CHEESE BOARD

four selections of artisanal cheese  
seasonal preserves, walnut bread

### FLATBREAD

figs, bleu cheese, prosciutto, walnuts

## LAND + SEA

### 8 OZ. PRIME FILET MIGNON\*

roasted garlic & herb compound butter GF  
choice of sauces: red wine, bourbon, bearnaise  
ADD HALF LOBSTER

### GRILLED RIBEYE STEAK\*

porcini & chive compound butter GF  
choice of sauces: red wine, bourbon, bearnaise  
ADD HALF LOBSTER

### HANGER STEAK\*

(served medium rare)  
chimichurri, crispy shallot GF

### ROASTED HALF CHICKEN

local ale brine, hay smoked

### BRAISED SHORT RIBS

pomme purée, root vegetables, tamarind glaze GF

## SIDES

### CRUSHED POTATOES

butterball potatoes, chive  
arbequina olive oil GF

### SAUTÉED MUSHROOMS

parmigiano-reggiano, aged balsamic GF

### SHISHITO PEPPERS

citrus ponzu, bonito flake GF

### FARMER'S MARKET

**VEGETABLES**  
seasonal sautéed veg, turmeric yogurt GF

### FIRE ROASTED SALMON\*

olive caponata, fingerling potatoes  
chorizo broth

### GRILLED BRANZINO\*

romesco, spinach, salsa verde

### DAY BOAT SCALLOPS\*

green curry coriander sauce, seasonal vegetables  
grilled lime GF

### ROASTED TANDOOR VEGETABLES

saffron basmati rice, cucumber raita GF

### BONE MARROW

sea bean gremolata, grilled sourdough

### ROASTED BROCCOLINI

calabrian chiles, garlic GF

### ROASTED BRUSSELS SPROUTS

pomegranate, bacon, champagne vinaigrette GF

### FARRO RISOTTO

wild mushrooms, baby artichokes, parmesan