



A LA CARTE MENU

FIRST COURSE

GLORIOUS ORGANIC SUMMER GREENS

Farm fresh vegetables, mushroom soil, asiago, lemon balm vinaigrette

HEIRLOOM TOMATO SALAD

buffalo mozzarella, basil crumb, basil and its seeds, black garlic,
olive oil

ALBACOR TUNA

variations of heirloom radish & turnips, compressed cucumber,
nasturtium

HERITAGE BEEF TARTARE

quail yolk, capers, white anchovy, pickled shallot, spiced lavash

SAFFRON BRAISED OCTOPUS

heirloom tomato, basil & its seeds, guanciale, chili threads

MARINATED SUMMER SQUASH

charred baby fennel, piperade, house ricotta, mixed seed cluster,
squash blossom

CHARRED LAMB BELLY

corn pudding, wild mushrooms, nicoise olive, sumac yoghurt,
summer mint

MAINS

PESTO RAVIOLI

variation of summer carrot, carrot top emulsion, pressure cooked
pine nuts





CRISPY RICE & HOUSE KIMCHI

furikake, kohlrabi, braising greens, chili emulsion, sesame crumble

SOUS-VIDE LOIS LAKE STEELHEAD

summer squash, corn pudding, pickled mussels & clams, nectar emulsion

SOUS-VIDE LING COD CHEEKS

grilled humboldt squid, baby fennel, cherry tomatoes, prosciutto, fish bone broth

GRILLED BOAR BELLY

West coast scallops, textures of cauliflower, cilantro, Sonora fish sauce

CORNISH GAME HEN

pan-roasted breast, leg presse, stonefruit, braising greens, preserved kumquat & mustard seed jus

CACHE CREEK HERITAGE BEEF

- 6oz sous-vidé tenderloin or,
- 10oz 30-day dry-aged, pan-roasted ribeye

crispy potato, summer vegetables, wild mushrooms, porcini & roasted garlic butter, cognac jus

SONORA CRAB DINNER

(\$85 PER GUEST)

local seafood, seasonal vegetables, whole dungeness crab, shellfish emulsion, clarified butter
(24hr notice required)

