



Week 44 of 2015

Appetizers

Oysters: Daily variety/champagne mignonette/cocktail sauce/fresh horseradish	18/36
Hamachi Crudo: Pineapple/Fresno chile/avocado/cucumber/peanuts/cilantro	16
Sweet Corn Soup: Radish pickles/cilantro/green onion	9
Tuscan Kale Caesar: Watermelon radish/parmesan/rye croutons/Caesar dressing	13
Peach Salad: Local arugula/pecorino/peaches/hazelnut vinaigrette	16
Chicory Salad: Baby beets/burrata/pistachio/citrus vinaigrette	12
Bloomsdale Spinach: Local goat cheese/pine nuts/speck/local strawberries/champagne vinaigrette	15
Mozzarella: Arugula pesto/heirloom cherry tomato/fresno chili/ciabatta	16
Steamed Mussels: White wine/lemon/parsley/tarragon/baguette	16

Entrees

Salmon: Gem lettuce/cherry tomato/avocado/bacon/ crème fraiche/fines herbes	28
Local Prawns: Radish/broccoli/petite squashes/romesco sauce	34
Loup de Mer: Artichoke/tomato/castelvetrano olive/chili	30
Summer Risotto: Local squashes/egg/lemon/arugula	25
Crab Spaghetti a la Chittara: Green garlic/leeks/preserved lemon/squid ink/bread crumbs	32
Chanterelle Spaghetti: Oregon chanterelles/arugula/parmigiano/hazelnuts	28
Roasted Chicken: Quinoa/broccoli di cicco/fava beans/chicken jus	26
Rack of Lamb: Cherry tomato/shishito pepper/heirloom eggplant/red orach spinach	34
10oz Pork Chop: Heirloom grain/apricot/almonds/swiss chard	34
Beef Short Rib: Baby carrots/applewood smoked bacon/pearl onions	34
12oz New York Steak: Mexican corn/roasted squashes/chimichurri	45

"All sorrows are less with bread." -Miguel de Cervantes, Don Quixote

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

In an effort to conserve water while California is in a drought, we are serving iced water only upon request.
18% gratuity will be added to parties of 6 or more