

DINNER

\$65 / Person | 8 Guest Minimum

FIRST

(Select Two | Each Additional Choice - \$6 / Person)

County Line Gem Lettuce
Purple Radish, Shallot Dijon Vinaigrette

Charred Shishito Peppers
Toasted Seeds, Garlic Yuzu Vinaigrette, Anchovy Creme Fraiche

Wood Roasted Feta
Pickled Kumquat, Toasted Focaccia

Market Greens
Citrus Buttermilk and Fine Herbs

SECOND

(Select Two | Each Additional Choice - \$9 / Person)

Chicken Confit
Butter Beans, Chicori, Cara Cara Vinaigrette

Steak Frites
Bavette, Garlic Black Pepper Fries, and Banana Pepper
Bearnaise

Seared Salmon
Confit Tomatoes, Hedgehog Mushrooms, Marcona Almond
Romesco

Smoked Beans and Greens
MaiTake Mushrooms, Gigante Beans, Sourdough Crumble
and Tuscan Kale

SIDES

(Select Two | Each Additional Choice - \$5 / Person)

Crispy Brussels Sprouts
Carrot Citrus Glaze, Mandarins, Hazelnut, Bonito Flakes

Garlic Pepper Shoestring Fries
with Fancy Ranch

Roasted Potatoes
Lemon Creme Fraiche, Aleppo, Chives

Charred Sprouting Broccoli
Lemon Vinaigrette, Crispy Shallots, Sourdough Crouton

THIRD

Soft Serve
Dark Chocolate (V), Creamy Vanilla
Assortment of Toppings

ADD-ONS

West Coast Oysters
Red Wine Mignonette, Hot Sauce, Cocktail Sauce
\$3.50 / Piece

Seasonal Whole Pies
(Serves 8-12 Guests)
Ask About Our Flavors
\$45 / Pie

Sunday's Pancake
Brown Butter, Hazelnut Maple Praline
\$21 / Triple Stack