

CHARCUTERIE & CHEESE

Prosciutto San Daniele   <i>Italy</i>   18 month aged cured ham	13
Jamon Serrano   <i>Spain</i>   16 month aged cured ham	10
Coppa   cured pork shoulder, cayenne, paprika, fennel	9
Wagyu Bresaola   scented with rosemary & juniper	9
Finocchioana   fennel scented beef & pork salume	8
Wild Boar Salume   port, sage, and juniper salume	10
Fiacco de Culatello   dry aged, cured local pork	8
Soppressatta   red wine, black pepper, & garlic salume	8
House Made Pâté Campagne	12
Full Charcuterie Board	31
Chef's Cheese & Charcuterie Board	20
Selection of Four Artisanal Cheeses with Accoutrements	13
Cow   Taleggio   <i>Italy</i> *	Sheep   Ora Antico   <i>Italy</i> *
Cow   Roomano   <i>Netherlands</i> *	Sheep   Ewe's Dream   <i>Pennsylvania</i>
Goat   Bucheron   <i>France</i> *	Blue   Fourme d'Ambert   <i>France</i>
Goat   Leonora   <i>Spain</i> *	Blue   Cambozola   <i>Germany</i>

\*Pasteurized

STARTERS

Potato Gratin Croquettes malt vinegar aioli	10
Halibut Crudo mango, strawberry, cucumber, thai chile citrus marinade	12
Ahi Tuna Tartare nori tempura, hass avocado, wasabi-soy emulsion	15
Fried Artichoke Tartine sourdough bread, pine nuts, mint, raisins, straciatella	10
Gazpacho Swirl heirloom tomato, cucumber, basil, garlic, thai chili	12

SALADS

Pepper Crusted Tuna Nicoise Salad baby arugula, sea beans, olives, hardboiled egg	18
Baby Kale Salad peaches, pecorino, citrus-shallot vinaigrette, pistachios	11
Quinoa, Wheat Berries & Garbanzos seven grilled veggies, chopped egg, parmesan	10
Octopus Skordalia toasted almonds, arugula, lemon, sea beans	16

Add to any salad: Chicken +10  
 Salmon +13  
 Wagyu Hanger Steak +16

### 3 Course Prix-Fixe Menu ~ \$35

please choose one dish from each course

#### First Course

Kale Salad  
peaches, pecorino, citrus-shallot  
vinaigrette, pistachios  
*or*

Gazpacho Swirl  
heirloom tomato, cucumber, basil,  
garlic, thai chili  
*or*

Octopus Skordalia  
toasted almonds, arugula, lemon,

#### Second Course

Pasta Trofie & Lamb Linguicia  
harissa, parsley garlic breadcrumbs  
*or*

Grilled Garlic Chicken  
fragrant rice, yogurt-cilantro purée,  
cabbage salad  
*or*

Ora King Salmon  
sticky rice cake, pickled mustard  
greens, shoyu sauce

#### Third Course

Sticky Toffee Pudding  
almond streusel, vanilla ice cream  
*or*

Sorbet Trio  
peach mango, lychee coconut,  
lemon moscato  
*or*

Chocolate Hazelnut Cake  
gianduja gelato, espresso sauce

### SANDWICHES

Grilled Vegetable Panini maitake mushrooms, red peppers, fontina cheese, pesto	13
Smoked BBQ Brisket Sandwich honeysuckle cheddar, baby greens	15
Proof Shrimp Burger thai curry aioli, papaya, cucumber, pineapple	16
Lamb Tacos papaya slaw, mole aioli, salsa verde, hand made tortillas	18
Halibut Tacos nappa cabbage, pickled fresnos, mango salsa, hand made tortillas	18

### ENTREES

Pasta Trofie american lamb linguicia, dandelion greens, paprika, garlic bread crumbs	17
Grilled Garlic Chicken fragrant rice, yogurt-cilantro purée, cabbage salad	18
Potato Gnocchi baby heirloom tomatoes, basil pesto, pecorino romano	18
Ora King Salmon sticky rice cake, pickled mustard greens, shoyu sauce	26
Banana Leaf Wrapped Halibut coconut green curry, papaya salad, lime, grapefruit	22

### SIDES

House Salad baby arugula, shaved carrots, radish, sherry vinaigrette	8
Fried Cauliflower lemon tahini, garlic, mint	8
Crispy Yuca Fries ancho & pasilla mole aioli	8