



**MENU**

Monday December 18, 2017

**OYSTERS**

**CHILLED ON THE HALF SHELL** 2.75 pc. / 30. Doz.

**SMALL PLATES**

**WARM CASTELVETRANO OLIVES, SICILY** 6.5  
**FARM MORTADELLA PECORINO CHEESE** 8.5  
**KOFTA KEBAB** NARDELLO PEPPER, YOGURT 8.  
**WAGYU BEEF SKEWER CHIMICHURRI** 8.5  
**BACON WRAPPED DATES BLUE CHEESE** 8.5  
**FARINATA – HERBS, CARAMELIZED ONIONS** 8.5

**STARTERS**

**ROASTED BEET BORSCHT BEEF, SOUR CREAM** 9.5  
**OCEAN TROUT CRUDO** 13.5  
 GUACAMOLE, LEMON OIL, SEA SALT  
**WOOD ROASTED FARM VEGETABLES HONEY** 13.5  
 LEMON-TAHINI DRESSING  
**ZINFANDEL BRAISED CALAMARI** 16.5  
 AIOLI CROUTON  
**BURRATA CHEESE** HAND PICKED DUNGENESS 17.5  
 CRAB, LEEK CONFIT, SHAVED FENNEL  
**PORK CHEEK CROQUETA** SPICY GREENS 14.  
 FARM EGG, HOT MUSTARD  
**WOOD FIRED ARTICHOKE** GARLIC SKORDALIA 14.5  
 PINE NUTS, GREMOLATA, PECORINO CHEESE  
**SALT SPRING MUSSELS FARM CHORIZO** 17.5  
 LEEKS, FENNEL, GARLIC AIOLI, GRILLED CIABATTA  
**BUTTERMILK FRIED HALIBUT CHEEKS** 17.5  
 FRESH HERB GRIBICHE, BUTTER LETTUCE CUPS  
**BUTCHER BOARD** LA QUERCIA SPECK 19.  
 FARM MORTADELLA, PORK PATE, COPPA, PICKLES

**SALADS**

**RED JEWEL BEETS** AVOCADO, CUCUMBERS 13.5  
 SPICY GREENS, GREEK YOGURT  
**COUNTY LINE CHICORY LETTUCES** 14.  
 FUYU PERSIMMONS, WALNUTS, CRANBERRIES, CHEVRE  
**SWEET GEMS LETTUCE, SMOKED BACON,** 14.5  
 EGGS, POINT REYES BLUE CHEESE

**CHEFS TASTING MENU**

**3 COURSES** 48.  
**4 COURSES** 55.  
**5 COURSES – CHEF'S CHOICE** 65.

**PIZZA & PASTA**

**HAND CUT LINGUINE** ROCK SHRIMP, CAULIFLOWER 22.5  
 NARDELLO CHILIS, PECORINO  
**PIZZA ROSSO –** TOMATO, FRANCOIS PEPPERONI 17.  
 FRESH MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL  
**PIZZA BIANCO –** WILD MUSHROOMS 17.5  
 FONTINA CHEESE, SWEET GARLIC, TRUFFLE OIL  
 \* ADD BACON OR FRIED FARM EGG 2.

**WOOD GRILL**

**FREE RANGE CHICKEN BREAST** 24.5  
 CREAMED CABBAGE, ONION RINGS  
**FARM ITALIAN SAUSAGE PEPPERONATA** 21.5  
 BAKED CHEESE POLENTA, GREMOLATA  
**WAGYU BEEF SIRLOIN STEAK** KENNEBEC FRIES 33.  
 DIABLO BUTTER.

**SAUTÉ AND STEW**

**ROASTED BLACK COD –** LEEKS, FINGERLINGS 29.  
 SUMMER TOMATO BUTTER, BASIL  
**SEARED SEA SCALLOPS** SEAFOOD SOFFRITO 29.  
 SAFFRON, CELERY ROOT PUREE  
**CRISPY FARM PORK SCHNITZEL** 26.  
 GERMAN POTATO SALAD, MUSHROOMS GRAVY  
**ANGUS BEEF SHORTRIBS** 29.5  
 GARNET YAM – CIPPOLINI ONION, HAZELNUT GRATIN

**DESSERT**

**BUTTERSCOTCH PUDDING** 7.5  
**SHAKER MEYER LEMON PIE** 8.  
**STICKY CRANBERRY SPICE CAKE** 8.5  
 HONEY CREAM FRAICHE  
**ALMOND MACAROONS** 7.  
**ESPRESSO BUTTERCREAM**  
**WARM BITTERSWEET CHOCOLATE TARTLET** 8.5

We accept AMEX, Visa, MasterCard and local checks / 18% Service charge will be added to parties of 6 or more

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

## POTENT POTABLES

### BUBBLES

MOSCATO, FIOR D ARANCIO COLLI EUGANEI, PIEMONTE, ITALY 2016	14.
ROSE BRUT, RAVENTOS I BLANC SPAIN 2015	16.
BRUT, CUVÉE JEAN PHILIPPE, FRANCE NV	12.

### HOUSE POUR

RED & WHITE 9OZ. CARAFE	9.
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### WINES BY THE GLASS

WHITES	6OZ	9OZ
SAUVIGNON BLANC	13.	16.
CAPTURE, SONOMA COUNTY, 2015		
ALBARINO	14.	17.
TABLA DE SUMAR, RIAS BAIXAS, SPAIN 2016		
GRUNER VELTLINER	13.	16.
NIGL, FREIHEIT, AUSTRIA 2016		
PINOT GRIS	12.	15.
MONTINORE ESTATE, WILLAMETTE VLY. 2015		
CHARDONNAY	13.5	16.5
ARGOT, "MOZAIC" SONOMA COUNTY 2016		

PINK	6OZ	9OZ
ROSÉ OF PINOT NOIR	13.5	16.5
NAVARRO, ANDERSON VALLEY 2016		

REDS	6OZ	9OZ
PINOT NOIR	15.	18.
CLARY RANCH, PETALUMA GAP 2013		
BLAUFRANKISCH	14.	17.
PRIELER, JOHANNESHOHE, AUSTRIA 2014		
FLEURIE	15.	18.
DOMAINE DES MARRANS, BEAUJOLAIS 2015		
MONTEPULCIANO	13.	16.
LA QUERCIA, "RISERVA" ABRUZZO, ITALY 2013		
ZINFANDEL	14.	17.
PRESTON OF DRY CREEK 2015		
RED BLEND	13.5	16.5
JAX, Y-3 TAUREAU, NAPA VALLEY 2015		

**Corkage:** \$25 per 750ML • 2 bottle limit per table  
 One corkage waived per bottle purchased  
 No wine on our list may be carried in for corkage

### COCKTAILS / APERITIFS

SPARKLING CRANBERRY COCKTAIL	12.
SPARKLING WINE, HOUSE MADE CRANBERRY SIROP	
FINO SHERRY VALDESPINO, YNOCENTE	8.
VERMOUTH ANTICA FORMULA	10.
LILLET BLANC	8.

### LOCAL DRAFT BEER

PILSNER SOCIAL KITCHEN, SAN FRANCISCO	7.
HENHOUSE IPA HENHOUSE, SANTA ROSA	8.
MARZEN SUDWERK, DAVIS	7.

### BOTTLED BEERS AND CIDER

PILSNER NO. COAST BREWING, SCRIMSHAW	6.
HEFEWEIZEN DRAKES BREWING CO. SAN LEANDRO	6.
BELGIAN ALE CHIMAY, RED LABEL	8.
AMBER ALE LOST COAST, EUREKA, "ALLEYCAT"	6.
PORTER DESCHUTES, BEND, OREGON "BLK BUTTE"	7.
ORGANIC CIDRE ETIENNE DUPONT, FRANCE 750 ML.	29.
BITBURGER (N.A.) "DRIVE"	5.

### RESERVE SELECTIONS

	3OZ	6OZ
SAUVIGNON BLANC	11.	21.
MERRY EDWARDS, RUSSIAN RIVER VALLEY 2015		
CHARDONNAY	15	28.
RADIO-COTEAU, "SAVOY" ANDERSON VALLEY 2014		
PINOT NOIR	22.5	44.
MERRY EDWARDS, COOPERSMITH VINEYARD 2014		
ZINFANDEL	10.	18.
ADOBE ROAD, FAMILGHETTI VYD. DRY CREEK VLY 2015		
CABERNET SAUVIGNON	12.	23.
FRANK FAMILY, NAPA VALLEY 2014		
BARBARESCO	18.	35.
CASTELLO DI NEIVE, ALBESANI SANTO STEFANO 2011		

### N.A. LIBATIONS

APPLE JUICE NANA MAE'S ORGANIC	4.
MEXICAN COCA COLA	3.5
ROOT BEER RIVER CITY	3.5
GRAPEFRUIT SODA IZZE'S	3.
GINGER ALE BRUCE COST	4.
MEYER LEMON SODA GUS	4.
ICE TEA REPUBLIC OF TEA 500ML	6.
SHRUB REFRESHER LOCAL FRUIT	6.
SPARKLING / STILL WATER MOUNTAIN VALLEY 1L	7.5

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