



Smaller plates and sides

Olives \$6

Bread Full Circle Baking ciabatta, Cobram Estate EVOO, aged balsamic vinegar \$4

Grilled Greens romaine, endives, anchovy vinaigrette, red watermelon radish, Parmesan crostini \$14 split, \$16

Shaved Fennel, Beet and Orange Cara Cara orange, beet purée, frisée, sherry vinaigrette \$14 split, \$16

Tempura lightly battered maitake,broccolini and onion, chipotle aioli \$14

Squash Panzanella honeynut squash, grilled ciabatta, aruglua, balsamic, Parmesan \$14 split, \$16

Chèvre Tarts herbed goat cheese, onion jam, puff pastry \$13

Monterey Squid grilled, with crisped tentacles, chipotle \$15

Mushroom Crostini trumpet mushrooms, garlic, wine \$14

Truffled Smashed Potatoes garlic, butter, Parmesan \$10

Side of Grilled Broccolini lemon, Parmesan \$12

Larger plates

Farro Risotto shiitake and maitake mushroom, fennel stock, Parmesan, crisp 62° eggs \$25

Lobster Garlic Noodles Maine lobster, Louisiana shrimp, lobster stock, chili-pepper butter \$38 organic chicken, \$27

Seared Scallops sunchoke, broccolini, cipollini onion, fingerlings, green garlic-cilantro sauce \$38

Petrale Sole Kerala-style curry, summer squash, kale, rice \$32

Seared Hamachi asparagus, grilled purple daikon, endive, bamboo rice, ginger emulsion, wakame \$36

Seafood Bolognese on Pappardelle squid, shrimp and scallop in an heirloom tomato sauce, Gulf prawns \$30

Duck Two Ways confit leg, smoked breast, kale and cranberry bean stew, Parmesan toast \$37

Wine-braised Short Rib Niman Ranch beef, root vegetables, broccolini, pan reduction \$35

Niman Ranch Flat Iron Steak grilled onion and peppers, smashed potato, chive butter, pan jus \$35

A Big Salad Gulf prawns, romaine, Persian cucumber, frisée, shaved fennel, watermelon radish, pickled onion, wakame \$31 organic chicken, \$27

Our vegetables and spices are 100% organic; proteins are sustainably raised or wild

• We Do Not Open Personal Wines •

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, specially if you have certain medical conditions

Sovi no-alcohol Sparkling Rosé or Blanc \$13

N.Franco Prosecco Rustico\* \$12/\$42 Billecart-Salman 1880 Inspiration\* \$23/\$99

'21 J. Mellot Sancerre Domaine des Chaintres\*- beautiful floral-lime nose giving an especially pronounced sense of freshness; vibrant, mineral, elegant. \$17/\$68

'20 Comte Lafon Sancerre la Doucette- next-level, extended lees contact, complex+ Sancerre. Orchard fruits with tropical accents, creamy palate, yet zingy acidity. \$21/\$82

'20 Domaine Grossot Chablis\*- pure, bright citrus and stone fruit, saline minerality, lovely richness. 90 pts, Wine Spectator \$17/\$70

'19 Luigi Felluga Pinot Grigio\*- complex, subtle peach, melon 91 Pts. W.S. \$13/\$52

'22 Turley Rosé of Zin\*- exquisitely chiseled berry-apricot notes; vivid, steely. \$14/\$54

'22 Virgen de Lorea Loreako Ama Rosé- amazingly fragrant, vibrant wine from Txakolina (Basque); watermelon, delicate florals, white peach on fresh-as-a-breeze palate. \$14/\$56

'22 Oliver Moragues Giró Ros (white)\*- Mallorca's indigenous varietal; warm, inviting aromatics evoking Silk Road and roses; lychee, orange blossom. \$18/\$79

'21 St. Supéry Sauv Blanc Dollarhide Vyd- exquisite tropical-floral aromas, exotic citrus, wonderfully fresh citrus palate, zingy acidity. 92 pts., W.S. \$17/\$68

'20 Faiveley Montagny\*- beautiful orchard fruits, honeydew, while florals on a rich, brioche-accented palate punctuated by vibrant acidity. 90 pts, Parker \$21/\$84

'20 Weathereye Hillfighter Blanc Red Mtn- exquisite, nuanced roussane/Clairette from Bryant alum Todd Alexander. Acacia flower, waxy apricot-white peach, gun flint. \$23/\$96

'21 Paul Autard Châteauneuf-du-Pape Blanc\*- utterly beguiling apricot-melon-thyme aromas, chiseled green apple fruit, honeyed, ginger-accented finish. \$25/\$105

'21 Aequorea Viognier Spanish Springs Vyd Viognier\*- a more subtle, lithely structured viognier; peachy, fragrant, with a dose of exotic tropicals and freshness \$17/\$68

'20 Gust Chardonnay Petaluma Gap- peach and melon aromas, firm citrus cream fruit, pronounced minerality, subtle butterscotch 93 pts, The Tasting Panel \$15/\$60

'21 Ramey Chardonnay Russian River\*- a more focused, saline take on RRV fruit; citrus blossoms, bright lime, Pippin apple, spice box, pear. 94 pts, Wine Spectator, #27 Top 100

'20 Dumol Charles Heintz Vyd Chardonnay\*- has evolved into an unabashedly rich, viscous, butterscotchy charmer. Spicy baked apple, peach, toast. 94 pts, Parker \$30/\$120

'22 Gregory Graham Sangiacomo Vyd\*- the last word in rich, tropical, buttery, fully-loaded chardonnay from the fruit of three generations of sustainable farming. \$17/\$68

'20 Dr. Loosen Riesling Blue Slate\*- riper, sweeter and so overdelivering of its Kabinett designation. Lush, floral, exuberant, with peach, mineral and racy acidity. \$13/\$46

'18 Simonnet-Febvre Irancy le Paradis- lovely violet-blackberry perfume, surprising ripeness, taut acidity, a hint of forest floor. 93 pts, Decanter \$19/\$76

'21 Occidental "Freestone-Occidental"\*- Steve Kistler's new high-toned, complex pinot showing savory red berries, blood orange, moss, lavender. #6, W.S. Top 100. \$34/\$135

'19 Leghorn Pinot Petaluma Gap- darker, slightly earthy Bing cherries and pomegranate, waves of blood orange, minerals, toasted spices, smoke. \$15/\$60

'18 The Hilt Estate Pinot\*- Screaming Eagle's mineral, nuanced expression of Santa Rita Hills; spicy, tart cherry and black plum, a hint of sage and smoke. 93 pts Dunnick. \$22/\$88

'21 Walt So Cst Pinot La Brisa\*- lush, extracted fruits, toasty spices 93 pts, W.S. \$18/\$74

'20 Dumol Dutton-Jentoft Pinot\*- intense, femme fatale Russian River pinot. Clove oil, dark fruits, citron. Chalky tannins, minerals and pine needle for gravitas. \$42/\$170

'18 Rocca delle Macie Classico Riserva\*- high-toned cranberry and dried cherry, bergamot, tobacco. Silky, savory palate. 95 pts, Decanter \$17/\$68

'18 La Fiorita Brunello di Montalcino- unusually forward, fresh sangiovese; rich roasted fruits on layers of delicate smoke, walnut skin, citrus. 93 pts J.S., 91 pts R.P. \$35/\$145

'21 Domaine Courbis Crozes-Hermitage- deliciously ripe, fragrant syrah; spiced, white floral notes, warm berries, rounded palate with delicate minerality. \$16/\$64

'20 La Barroche Châteauneuf-du-Pape\*- ripe, chunky, modern Ch9 with warm baking spices, sandalwood, 93 pts, W.S., Decanter, W.A. \$35/\$145

'21 Turley Zinfandel Old Vines\*- 50- to 130-year old vines give depth to exuberant wild berries, woody spices, waves of floralcy and citrus peel. 93 pts, Parker \$17/\$68

'19 Etrusca Red "Velia"\*- Rock. Star. Zin Blend. Modern vinification of ancient field blends. Deep purple fruits, cocoa, toasted sweet spices, the barest hint of eucalypt. \$22/\$88

'21 Rockpile Winery Zin\*- rich, dark, brooding; powerful, mineral and complex.\$19/\$85

'20 Caymus Grand Durif/Petite Syrah- plush, dark, spicy and decadent. Loads of ripe plum-blueberry jam, clove, chocolate. \$22/\$88

'21 Jonata "Todos"\*- Screaming Eagle's Ballard Canyon syrah blend; ripe yet savory, black pepper-accented berries; dark, layered and appealing. 95 pts, Dunnick. \$22/\$88

'21 Kith and Kin Cabernet- Round Pond's Rutherford-centered blend; impressively Bordeaux-like nose, chewy black fruits, warm cedar. 91 pts., Suckling \$19/\$78

'21 Details Sonoma County Cabernet\*- Knight's Valley predominates the blend, giving this cab's plummy, extracted fruit structure and gravelly minerals. 92 pts, Dunnick. \$18/\$74

'20 Sequentis Merlot Reserve SLO\*- that rich, rare merlot offering deep, espresso-accented black cherry, toasted herb and espresso notes, plush palate. 94 pts, W.E. \$17/\$72

'18 O'Shaughnessey Cabernet Napa- powerful cabernet from Mt. Veeder/Howell Mtn fruit; gravelly minerals, spicebox, cedar on grippy boysenberry, cassis 92 pts, Decanter \$34/\$140

'18 Adaptation by Odette, Napa\*- beguiling cabernet that reflects its Stag's Leap, Oakville and Howell Mtn origins; cassis, blackberry,espresso, creamy texture. \$32/\$135

'21 Sinegal Estate Cabernet\*- yet another stunner from Rutherford; rich, opulent black fruits, sage, cocoa, baking spices, 92 pts, Dunnick \$34/\$140