

Smaller plates and sides

Olives \$6

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

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

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

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

Kale 'Panzanella' grilled bread, pecans, balsamic vinaigrette, Parmesan \$15

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

Trumpet Mushroom Crostini garlic, wine, Parmesan \$14

Truffled Smashed Potatoes garlic, butter, Parmesan \$10

Side of Sautéed Arugula garlic, olive oil, lemon \$10

Side of Grilled Broccolini \$12

Larger plates

Farro Risotto heirloom tomato, red kale, Parmesan, crisp 62° eggs \$25

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

Northern Halibut light panko crust, asparagus, new potatoes uni emulsion \$36

Seared Scallops English pea purée, cipollini onion, shiitake, new potatoes, green garlic aioli \$38

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

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

Ginger-soy Short Rib boneless, braised Niman Ranch beef, root vegetables, broccolini, bamboo rice, 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, broccolini, frisée, shaved fennel, watermelon radish, pickled onion, wakame \$31

Hodo tofu, \$23; 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, especially if you have certain medical conditions

Sovi no-alcohol Sparkling Rosé or Blanc \$13

N.Franco Prosecco Rustico* \$12/\$45 **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/\$73

'20 Comte Lafon Sancerre la Doucette- next-level, extended lees contact, complex Sancerre. Orchard fruits with tropical accents, creamy palate, yet zingy acidity. \$21/\$86

'20 Domaine Grossot Chablis*- pure, bright citrus and stone fruit, saline minerality, lovely richness. 90 pts, *Wine Spectator* \$17/\$72

'19 Luigi Felluga Pinot Grigio*- complex, subtle peach, melon 91 Pts. *W.S.* \$13/\$55

'22 Flowers Rosé of Pinot*- chiseled berry-watermelon-grapefruit; vivid, steely. \$15/\$63

'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. \$17/\$79

'21 Sinegal Estate Sauv Blanc- vibrant lime-lemongrass aromatics, subtle honeyed tropicals, pear, zesty acidity balanced by 30% new oak. 92 pts., J.D., 91 pts *Decanter* \$17/\$74

'20 Faiveley Montagny* - beautiful orchard fruits, honeydew, while florals on a rich, brioche-accented palate punctuated by vibrant acidity. 90 pts, Parker \$21/\$89

'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/\$106

'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-citrus aromas, firm citrus-Pippin fruit, pronounced minerality, subtle butterscotch 93 pts, *The Tasting Panel* \$15/\$64

'21 Ramey Chardonnay RRV*- a more focused, saline take on RRV fruit; citrus blossoms, bright lime, Pippin apple, spice box, pear. 94 pts, *Wine Spectator*, #27 Top 100 \$23/\$98

'20 Dumol Charles Heintz Vyd Chardonnay*- has evolved into an unabashedly rich, viscous, butterscotchy charmer. Spicy baked apple, peach, toast. 94 pts, Parker \$32/\$136

'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/\$70

'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/\$55

'18 Simonnet-Febvre Irancy le Paradis- lovely violet-blackberry perfume, surprising ripeness, taut acidity, a hint of forest floor. 93 pts, *Decanter* \$19/\$80

'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/\$82

'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 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

'20 Tenuta Sette Ponti Crognolo- a big, fleshy Tuscan with a touch of earth and white florals on ample blackberry-licorice fruit, solid tannins. 93 pts J.S., 91 pts *Decanter* \$15/\$60

'21 Domaine Courbis St. Joseph 'Les Royes'- richness harkening Hermitage; creamy violet, plum and cassis, a hint of magnolia and roastiness. 93 pts Parker, Vinous. \$25/\$106

'20 La Barroche Châteauneuf-du-Pape*- ripe, chunky, modern Ch9 with warm baking spices, sandalwood, 93 pts, *W.S.*, *Decanter*, *W.A.* \$35/\$152

'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/\$93

'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/\$80

'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