



## 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, achiote aioli \$14

**Kale 'Panzanella'** grilled bread, lacinto kale, pear, balsamic vinaigrette, Parmesan \$14

**Grilled Artichoke** garlicky aioli, lemon \$14

**Chèvre Tarts** puff pastry, herbed goat cheese, onion jam \$14

**Trumpet Mushroom Crostini** garlic, wine, Parmesan \$14

**Truffled Smashed Potatoes** garlic, Parmesan \$10

**Side of Creamy Tomato-garlic Pasta** \$12

## Larger plates

**Farro Risotto** heirloom tomato, fennel stock, Parmesan, crisp 62° eggs \$25

**Lobster Garlic Noodles** Maine lobster, Louisiana shrimp, lobster stock, chili-pepper butter \$38 *organic tofu, \$22*

**Seared Scallops** asparagus, pear, new potatoes, tarragon-garlic aioli \$38

**Faroe Islands King Salmon** grilled purple daikon, broccolini, bamboo rice, wasabi cream, ginger, soy \$36

**Duck Two Ways** confit leg, smoked breast, grilled pear, arugula, fennel, new potatoes, pear-red wine gastrique \$37

**Short Rib** boneless, wine-braised Niman Ranch beef, root vegetables, rich pan jus, Parmesan \$34

**Niman Ranch Bavette Steak** grilled onion and peppers, smashed potato, chive butter, pan jus \$34

**A Big Salad** Gulf prawns, Little gems, arugula, asparagus, shaved fennel, watermelon radish, pickled onion, red wine vinaigrette \$31 *organic tofu, \$23*

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 \$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

**'21 Montagne Russe Chardonnay Roberts Raod-** exceptional finesse from windswept Petaluma Gap; nuanced almond blossom, baked apple, buttered pear. \$18/\$78

**'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

**'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 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

**'21 Royal Prince Rsv Napa Cabernet-** deep, structured black fruits, espresso bean, prominent minerality and warm cigar box wood notes. 94 pts *The Tasting Panel* \$21/\$84

**'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