

À-LA-CARTE MENU

FIRST COURSE

GLORIOUS ORGANIC SUMMER GREENS

textures of heirloom beets, maple coated hazelnuts, chèvre crumble, de-hydrated blueberries, aged sherry

SUMMER SQUASH SALAD

baby cucumber, buttermilk & dill panna cotta, mixed seed granola, kabosu gel

CHARRED ALBACORE TUNA

heirloom radish, grapefruit, smoked yogurt, puffed rice, cilantro

RANGELAND BISON TAR-TAR

quail egg, spice lavash, smoked egg yolk, shallot jam, white anchovy, watercress

SAFFRON CURED HALIBUT CHEEK

roasted heirloom pepper consommé, guanciale, baby fennel, oven dried tomatoes, basil seeds

SUNDRIED TOMATO PANISSE

artichoke, swiss chard, textures of olive, toasted macadamia nuts, garlic scape, olive vinaigrette

GRILLED BOAR BELLY

charred onion, broccolini, heirloom turnip & radish kimchi, pickled mushrooms, soy gel



MAIN COURSE

WILD MUSHROOM PAPPARDELLE

heirloom summer beans, kale, artichoke, toasted pine nut gremolata, truffle, asiago

ORGANIC QUINOA CROQUETTES

heirloom beets, preparation of summer vegetables, puffed quinoa, walnut vinaigrette

FENNEL FROND CRUSTED SPRING SALMON

baby fennel, summer squash, charred pearl onion & shellfish vierge, nectar foam

SOUS-VIDE QUEEN CHARLOTTE HALIBUT

corn pudding, summer bean succotash, braising greens, baby leeks, garlic scape, chorizo & espelette vinaigrette

YARROW MEADOWS DUCK DUO

confit croquette, prosciutto wrapped breast, cherries, swiss chard, salsify, macadamia nut & duck crackling crumble, cherry bourbon jus

CORNISH GAME HEN

seared breast, leg presse, charred eggplant, heirloom tomato, basil seeds, saffron fregola, preserved meyer lemon jus

30 DAY DRY AGED CACHE CREEK HERITAGE BEEF

6oz Tenderloin Sous-Vide or
10oz Pan Roasted 30 Day Aged Ribeye
asiago potato croquettes, spring vegetables, wild mushrooms, porcini & roast garlic butter, red wine jus

SONORA CRAB DINNER

(\$60 per guest)

local west coast seafood, seasonal vegetables, whole dungeness crab, shellfish & clarified butter

(24 hr notice required)

