

ALA CARTE

JERK SPICED DUCK HEARTS 8

Pickled pineapple, thyme salt, EVOO (gf)

RICOTTA 9

Aged sherry, herbs, stone fruit, & crostini (vt)

FARMERS MARKET PLATE 9

Featured produce from Chef's favorite farms served fermented, pickled, & raw (v, gf)

WARM JOSEY BAKER BREAD 7

Miso butter, togarashi, sea salt (vt)

"TETRIS" TOTS 9

Red kuri squash tots with silcilian pistachio aioli (vt)

IACOPI FARMS BRUSSELS 7

Crisped young brussel sprouts tossed in maple-aji amarillo glaze, maldon, & apple char (v, gf)

"PIG IN A BLANKET" 14

Slow braised & panko fried boneless hog tail with "chocolate" persimmon, smoked blackberry, black garlic, frisee, & cress

BONE MARROW 17

Caper gremolata, garlic confit, JB toast

OCTOPUS 18

Whiskey shoyu poached Spanish octopus with salsa verde, romanesco, albino radish, young watermelon radish, chipotle-almond texture, capers, & mild jalapeno vinaigrette (gf)

FRIED CHICKEN 20

Simmered collard greens, smoked sausage gravy, celery hearts

CHARCUTERIE 28

Copa di testa, death & taxes cured beef heart, liberty duck sausage, aged pork belly, duck prosciutto, truffle & peach foie gras, , rose & aleppo pork, accoutrements, grilled bread 28

FALL SQUASH VELOUTE 9

Creamy butternut squash with savory squash seed & sunflower granola, stilton bleu cheese, & pickled squash. Finished with fresh cranberry-cabernet tuile (vt, gf)

YOUNG TREVISO SALAD 11

Crisp treviso with marinated "chocolate" persimmon & roasted black chestnut mushroom kissed with purple sweet potato vinaigrette. Finished with fresh Hungarian white truffle (vt, gf)

HWY ONE FENNEL 13

Wild fennel slow poached in vermouth & aromatic herbs; mild caraway confit citrus, Marcona almond, finished with smoked quince sorbet & foraged berries (v, gf)

SOLSTICE VEGETABLES 17

Buttermilk crisped sweetbreads nestled in a chanterelle duxelles with brown butter shya radish, roasted sunchoke, turnip, & pink lady apple. Finished with chervil espuma & Israeli saffron glass

REDWOOD VALLEY FORAGED CONSOMMÉ 19

Paillard of wild abalone mushroom marinated in dark herbs & dry vermouth nestled in young tat soi, wild broccoli, & purple oxalis. Finished with rich wild mushroom consommé (v, gf)

BLACK COD 25

seared Monterey black cod, beluga lentil pilaf with caramelized heirloom carrots and roasted young chestnut. Finished with fresh buddha's hand vinaigrette (gf)

ISRAELI RATATOUILLE 17

Marin Roots dry-farmed squash, heirloom tomato, with roasted eggplant mousse, crisped castelvetrano olive, & piquant shakshuka emulsion (v, gf)

HAZELNUT CURED LAMB SUGO 21

Leek-ash pappardelle with slow braised dirty girl tomato & lamb shoulder; finished with house made ricotta salata & EVOO

SNAKE RIVER WAGYU 29

Seared zabuton with sweet potatoes, salsify, white miso, & rainbow chard (gf)

v = vegan | vt = vegetarian | gf = gluten free

EXECUTIVE CHEF: RACHEL ARONOW



CHEF'S MENU

FOUR COURSES \$56

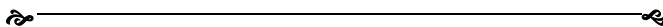
HWY ONE FENNEL (v, gf)

Coastal wild fennel slow poached in vermouth & aromatic herbs; mild caraway confit citrus, Marcona almond, finished with smoked quince sorbet

or

FALL SQUASH VELOUTE (vt, gf)

Creamy butternut squash with savory squash & sunflower granola, stilton bleu cheese, & pickled squash. Finished with fresh cranberry-cabernet tuile (vt, gf)



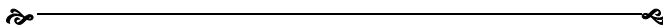
SOLSTICE VEGETABLES (gf)

Buttermilk crisped sweetbreads nestled in a chantrelle and fennel druxcell with brown butter sunchoke, young turnip, shya radish, & granny smith apple. Finished with Israeli saffron and chervil

or

OCTOPUS (gf)

Whiskey shoyu poached Spanish octopus with salsa verde, romanesco, albino radish, young watermelon radish, chipotle-almond texture, capers, & light jalapeno vinaigrette



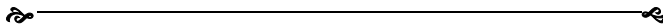
TEA SMOKED SONOMA PHEASANT (gf)

Sichuan-wheat berry risotto with capay purple asparagus, braised leeks & savory huckleberry demi glace

or

ISRAELI RATATOUILLE (v, gf)

Marin Roots dry-farmed summer squash, grilled heirloom tomato, with roasted eggplant mousse, crisped castelvetro olive, & piquant shakshuka emulsion



"PIMMS CUP" (vt)

Spiced honey cake with raspberry "pimms cup" texture, pine nut gelato, brittle & basil

or

TRUFFLED PANNA COTTA (vt, gf)

Black & white truffle panna cotta with cabernet & cinnamon poached mixed fall fruits with Valrona Orelys 35% white chocolate

Our kitchen strives to provide the highest quality ingredients hand picked by our staff from local, organic, and sustainable farms and ranches. It is with great honor and privilege that we recognize (just a few for this list is long) Marin Roots Farms, Lonely Mountain Farms, Heirloom Organics, Happy Quail Farms, Bluma Farms, All Star Organics, Dirty Girl Farms, Browkaw, McGinnis Ranch, Iacopi, Far West Fungi, Little Apple LLC, Stemple Creek Ranch, and Waterztable.

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NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES
18% GRATUITY IS ADDED TO ALL PARTIES OF 6 OR MORE