



First Course

Curried Cauliflower Soup, Celeriac, Toasted Cumin, Garam Masala Scented Yogurt	6
Salad of Baby Arugula, Frisée, & Radicchio, Blood Orange, Roasted Pistachio, Shaved Fennel, Ricotta Salata, White Balsamic Vinaigrette	7
D'anjou Pear, Almond-Thyme Cracker, Port Reduction, Roquefort Blue Cheese & Amaranth	8
Tarragon-Mustard Deviled Eggs, Radish, Celery, English Cucumber & Parsley	7
Fried Calamari, Pickled Daikon, Julienne of Carrot, Cilantro, Peanut Chili Sauce	9

Second Course

Oven Roasted Turkey Sandwich, Dill Havarti, Apple Wood Smoked Bacon, Poached Pear, Garlic Aioli, Multi-Grain Bread & House-Cut Fries	11
Grilled Chicken, Chopped Romaine, Hearts of Palm, Brussels Sprout Leaves, Fuji Apple, Fuyu Persimmon, Hazelnuts & Curry Vinaigrette	14
Angus Beef Burger, Caramelized Onions, Goat Cheese, Hand-Cut Fries, House-Made Ketchup,	11
Duck Confit, Fingerling Potatoes, Frisée, Parsnips, Pomegranate Seeds & Sherry-Mustard Vinaigrette	13
Ricotta Gnudi, Citrus Emulsion, Basil, Delicata Squash & Pecorino Romano Cheese	12
W/ Shrimp	16
Grilled Sea Bass, Cranberry Bean-Mushroom Ragout, Sautéed Kale & Meyer Lemon Confit	16
Spinach Frittata w/Sun-Dried Tomato, Brie, Haricot Verts & Quinoa Salad & Lemon Vinaigrette	13

Sides

Hand Cut Fries, House-Made Ketchup	4
Sautéed Brussel Sprouts, Crisp Pancetta	5
Roasted Root Vegetables W/ Maple Glaze	5

Daily Special

Monday -Penne Pasta, Fennel Sausage, English Peas, Roasted Tomato Cream Sauce	15
Tuesday -Roasted Chicken Pot Pie & Sautéed Seasonal Greens	15
Wednesday -Roasted Cod, Olive-Oil Smashed Potatoes, Sautéed Spinach, Meyer Lemon Oil	15
Thursday -Lamb Burger, Feta Cheese, Baby Arugula, Harissa Aioli, Ciabatta	15

white wines by the glass.

	glass	bottle
Entwine Pinot Grigio, California - 2009	8	28
Cypress Chardonnay, California - 2010	9	32

red wine by the glass.

Blackstone –“Winemakers Select”–Blended Red, Calif - 2008	7	25
Esser Zinfandel, California - 2005	8	28

Full Wine list available