

## Starters

- Split Pea & Ham Soup**     *Ham Hock Cheese, Pickled Carrots, Bacon Migas...\$11*
- Dungeness Crab Salad**     *Blood Orange Mustarda, Marinated Hearts of Palm, Mustard Greens...\$15*
- Pan Roasted Brussels Sprouts**     *Watercress, Pickled Squash, Cranberry Granola, Poached Pear Vinaigrette...\$12*
- Rabbit Cassoulet**     *Herb & Cheese Popover, Gigante White Beans, Rabbit Confit, Foraged Mushrooms...\$15*
- Spanish Octopus Carpaccio**     *Crispy Veal Sweetbreads, Squid Ink Aioli, Meyer Lemon Caper Vinaigrette...\$14*
- Potato Wrapped Oysters Rockefeller**     *Parmesan-Leek Emulsion, Bacon Lardons, Baby Spinach...\$13*
- Pasta Carbonara**     *House-Cured Pork Belly, Hand-Made Cavatelli, Six Minute Egg, Cacio Pecora Broth...\$12*

## Main Courses

- Grilled Bavette Steak**     *Braised Short Rib Stroganoff, Foraged Mushroom Agnolotti, Crispy Red Onion Petals...\$28*
- Pan Roasted Lamb Loin**     *Caramelized Salsify, Lamb Pancetta, Black Trumpet Mushrooms, Farro Verde Vinaigrette...\$29*
- Braised Pork Shoulder**     *Spicy Pork Sausage, White Corn Grits, Piperade Stew, Braised Tuscan Kale...\$27*
- Pan Roasted Barramundi**     *Sunflower Seed Risotto, Pickled Baby Beets, Sunflower Seed Granola...\$28*
- Maple Leaf Farms Duck Breast**     *Brown Butter Potato Gnocchi, Duck Confit, Onion Soubise, Smoked Chestnuts...\$27*
- Diver Scallop Bouillabaisse**     *Saffron Tomato Broth, Smoked Clams, Fingerling Potatoes, Lemon Skyr Vinaigrette...\$29*
- Grazing Vegetarians**     *Two Courses...\$25*

Chefs Alex Seidel & Franco Ruiz

Spencer Caine, Nicholas Morgan, Sean May, Zack Bevard, Jeremiah Watson

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness - Winter 2015 (69)*