

Charcuterie & Cheese

\$7 For Each Charcuterie & Cheese / \$30 For Five Selections

Chorizo served with dijon mustard, cornichon, pickled onion, crostini.....	
Finocchiona served with dijon mustard, cornichon, pickled onion, crostini.....	
Saucisson Sec served with dijon mustard, cornichon, pickled onion, crostini.....	
Lomo served with dijon mustard, cornichon, pickled onion, crostini.....	
Soppressata served with dijon mustard, cornichon, pickled onion, crostini.....	
Boqueron served with dijon mustard, cornichon, pickled onion, crostini.....	
Hook's Bleu served with see canyon farm apple, candied walnut, crostini.....	
D'Argental served with see canyon farm apple, candied walnut, crostini.....	
Can De Cabra served with see canyon farm apple, candied walnut, crostini.....	
Cabot Clothbound served with see canyon farm apple, candied walnut, crostini.....	
Garrotxa served with see canyon farm apple, candied walnut, crostini.....	
Gouda served with see canyon farm apple, candied walnut, crostini.....	

Farmer's Market Salads & Vegetables

Maggie's Farm Arugula preserved lemon vinaigrette, toasted pepitas, parmigiano-reggiano.....	9.00
Yasutomi Farm Watercress bautista halway date, goat cheese, lomo, candied almond.....	13.00
Yasutomi Spinach & Pork Belly satsuma mandarin, sherry gastrique, cabot clothbound.....	13.00
Pan Roasted Mushroom shitake, king oyster, enoki, shimenji.....	13.00
Braised Cremini Mushroom sourdough mop, mushroom jus.....	12.00
Rocky Canyon Farm Delicata Squash.....	10.00
Windrose Farm Blue Potato.....	9.00

Small Shared Plates

Sweet Potato Fries parsley, spicy garlic ketchup.....	8.00
Salmon Crudo white truffle vinaigrette, compressed heirloom carrot.....	13.00
Four Cheese Tortellini mascarpone, ricotta, parmigiano-reggiano, stilton, saba.....	12.00
Black Angus Slider home-made brioche bun, banyul-caramelized onion jam, bleu cheese, arugula, tomato.....	10.00
Steak (NY) Tartar orange & pink peppercorn vinaigrette, green peppercorn, compressed cucumber.....	14.00
Salmon Cake grapefruit puree, sauteed fennel, grapefruit segments & fennel fronds.....	12.00
Scallop & Cauliflower hokkaido scallop, spring garlic, heirloom cauliflower.....	14.00

Large Shared Platters

Scottish Salmon (10oz) baby bok choy, mushroom, satsuma mandarin, sherry gastrique.....	27.00
NY Steak (Aged 28 Days, 14oz) japanese spinach, hook's bleu cheese, orange & pink peppercorn marmalade, heirloom cauliflower.....	28.00

Sweets

Coffee & Churros espresso semifreddo, caramel and jam stuffed churros.....	8.00
Pudwill Farm Berries & Panna Cotta tahitian vanilla panna cotta, assorted berries.....	8.00
Derby Pie & Red Velvet Ice Cream purple yam pudding, walnuts.....	10.00
Tres Leches Bread Pudding dulce de leche, citrus, candied almonds, citrus swirl ice cream.....	10.00
Molten Chocolate Cake caramel ice cream.....	10.00

