

Bruschetta 9

Tomato, vine-ripened tomatoes, garlic, micro basil

Avocado, hardboiled egg, capers, green olive oil

Potato, crème fraiche, scallions, apple wood smoked bacon

Chino Farm's Mission Figs, Coach Farm's goat cheese, prosciutto, red onion, Marcona almond

Salads

Wild arugula, Chino Farm's cherry tomatoes, shaved parmesan, extra virgin olive oil, lemon **11**

Little gem lettuce, anchovy vinaigrette, shaved Parmigiano, white anchovy, quail egg **14**

Vine-ripened tomatoes, Burrata cheese, aged balsamic, micro basil, Maldon sea salt **13**

Crows Pass Farm's beet & citrus, wild arugula, goat cheese, toasted pistachios **15**

Organic vegetables, cherry tomatoes, green goddess dressing **15**

Local stone fruit, Burrata cheese, candied almonds, Peterson Farm's greens, aged balsamic **15**

Seared Hamachi, organic citrus, avocado, frisee, arugula, orange chili vinaigrette, fried shallot **17**

Small Plates

Prime short rib sliders, caramelized red onion, horseradish mayonnaise, artisan cheese, pickle **16**

Carlsbad mussels, herbed tomato broth, crostini **17**

Hamachi, capers, shallots, ginger, citrus, pasilla aoli, Okinawa potato chip **14**

Yellowtail tartare, capers, shallots, quail egg, lemon oil, crostini **16**

Beef carpaccio, wild arugula, lemon, capers, Parmigiano cheese, quail egg **12**

Gnocchi, English peas, shaved parmesan **12**

Oven-roasted tomatoes, Burrata, pesto, crostini **13**

Fromager D'Affinois, sliced stone fruit, crostini **15**

Crispy soft-shell crab, heirloom cherry tomatoes, sweet peas, green goddess dressing **15**

Panko breaded squash blossoms, Coach Farm's goat cheese, heirloom tomato coulis, basil aioli **12**

Pesto marinated tiger shrimp, cannellini hummus, roasted tomato coulis **10**



Flat Breads

Margherita **13** Add Prosciutto **17**

Salumi, sausage, bacon, crushed San Marzano tomatoes, mozzarella cheese **18**

Prosciutto & Egg, crushed San Marzano tomatoes, wild arugula, house-made mozzarella cheese, Parmigiano **17**

Herbed pesto, goat cheese, heirloom tomatoes, torpedo onions **15** Add Chicken **4**

White truffle oil, Cacio di Bosco Tartufo, asparagus, pancetta bacon, farm egg, mozzarella cheese, San Marzano tomatoes **18**

Lamb sausage, roasted tomatoes, rapini, fennel, manchego, pecorino, asiago **17**

Eggplant, bell pepper, zucchini, mozzarella cheese **16**

Applewood smoked bacon, tomato, garlic, olive oil, wild arugula, crème fraiche vinaigrette **15**

Big Plates

Cedar plank Scottish salmon, charred asparagus, lemon, saba **22**

Grilled Veal Chop, porcini reduction, Chino Farm's vegetables, whipped potatoes **45**

Half-Chicken roasted under brick, roasted potatoes, haricot vert, fried farm egg, chicken reduction **25**

Pan roasted Alaskan Halibut, bacon infused beurre blanc, fried capers, Beluga lentils, tri-colore salad, Chino Farm's cherry tomatoes **30**

New York strip, braised short ribs, whipped potatoes, Chino Farm's vegetables, blue cheese butter **35**

All Natural New York Strip (**10oz.**), whipped potatoes, Chino Farm's vegetables, red wine reduction **35**

Catch of the Day - **MP**

Vegetables 9

Wood-roasted brussel sprouts, lardons

Wood-roasted broccolini, Marcona almonds, garlic

Wood-roasted Romanesco, cauliflower, capers, olive oil, garlic, Tuscan herbs

Haricot Vert, tomato, applewood smoked bacon

Slow simmered Canellini Beans, Applewood bacon, parsley, gremolata

Meat & Cheese

Three Artisan Cheese's **15**

Meat & Cheese selection **27**

We support local, sustainable practices, organic produce, and local farms. ALL of our food is made from scratch in-house.

Parties of six or more 20% gratuity added

November 4th, 2011