

# dinner

## •starters•

soup duet: heirloom tomato gazpacho and summer corn soup, smoked halibut brandade fritter | 8.50

Dungeness crab salad, crab-jicama-avocado roulade, carrot cumin vinaigrette, roasted rainbow carrots | MP

fresh bacon, cardamom spiced Kurobuta pork belly, Madras curry scented fresh garbanzo bean purée | 9.50

brick oven Manchego flatbread, whipped lardo, roasted garlic, grape basil salad | 12.50

tuna sashimi and tuna tartare, marinated apple and fennel, anise vinaigrette, crispy apple chips | 12.50

hand made mozzarella, wrapped in smoked prosciutto, grilled bread, oven-dried tomatoes,  
arugula, green olive pistou | 9.50

rioja "picnic", a trio of artisan meats, warm pine nut crusted goat cheese, Italian Mountain gorgonzola, olives,  
truffle fennel salad, orange confit, almonds | 16.50

flight of artisan goat cheese, Haystack Mountain Peak, aged goat gouda, Tomme d' Aquitaine.  
accompanied by: house made granola, strawberry vinegar, fennel marmalade | 12.50

## •salads•

rioja house salad, baby arugula, Medjool dates, gorgonzola, toasted almond vinaigrette | 8.00

watermelon salad, yellow watermelon, ginger-pickled ruby watermelon, heart of palm-coconut purée,  
grilled shisito peppers, shiso vinaigrette | 9.50

hand selected young greens, extra virgin olive oil, 25 year old balsamic vinegar | 6.00

roasted organic beets, raspberries, goat cheese, watercress, walnut pesto, mustard oil | 9.50

## •chef jen's handmade pastas•

pastas are available as an entrée or an appetizer course

roasted eggplant saffron ravioli, ratatouille stuffed squash blossoms, shaved summer squash,  
heirloom tomato water | 16.50 / 11.00

lobster spaghetti, ½ Maine lobster, black and white pasta, warm heirloom tomato puttanesca vinaigrette,  
olive-guanciale tapenade | 29.00 / 14.50

caprese gnocchi, ricotta gnocchi, house made burrata cheese, herb tomato salad,  
almond-basil pesto, guanciale | 18.50 / 10.50

artichoke tortelloni, goat cheese and artichoke mousse stuffed pasta, artichoke broth,  
truffle essence, queso de mano cheese, chervil | 18.50 / 11.50

## •entrées•

Muscovy duck breast, Leopold's liqueur macerated cherries, honey-almond beans,  
lemon-mascarpone polenta, cocoa nib port reduction | 29.00

grilled Tasman King salmon, hearts of palm, grilled avocado,  
shallot confit purée, avocado purée, dill-vermouth vinaigrette | 27.00

vegetarian four squares, a tasting of four seasonal dishes | 18.50

seared Big Eye tuna, eggplant "cannelloni", olive-orange lentil vinaigrette, Valbreso crème | 26.00

Colorado lamb two ways, grilled t-bone, house made lamb merguez sausage, crisp couscous pillows, caramelized fennel,  
tomato coulis, preserved lemon yogurt | 24.00

pan roasted Petaluma chicken, braised sweet onion purée, wild mushrooms, baby corn,  
organic peaches, rosemary-cognac jus | 22.00

seared nori wrapped sea scallops, pea shoot-shiitake-carrot salad, uni butter sauce,  
house made togarashi wontons | 24.00

pan roasted Alaska halibut, black mission fig phyllo tartlette, chanterelle-fava bean-grilled onion compote,  
1982 Don PX sherry reduction, lemon crème fraîche | 26.00

grilled bone in rib-eye, crisp "eggplant parmesan", arugula salsa verde, heirloom tomatoes,  
parmesan emulsion, minus 8 ice wine vinegar | 29.00

•tasting menus available, please inquire with your server•