

dinner

•starters•

prosciutto cannoli, crispy speck shell filled with mascarpone, ricotta, honey, thyme. compote of: poached quince, Medjool dates, hazelnuts. quince reduction, micro olive leaf arugula | 12.50

flatbread, Petaluma chicken-black truffle sausage, maitake and black trumpet mushrooms, house made mozzarella, parmesan, shaved fennel | 14.50

mango, grilled endive, mozzarella, fresh bufala mozzarella, balsamic marinated grilled red endive, guanciale, mango, basil mango coulis | 9.50

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

Thai scallops, lemongrass panna cotta, compressed pineapple, plantain tuille, coconut kaffir lime purée, Thai red curry vinaigrette | 13.50

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

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

artisan cheese quartet, Torta Peghera: apple chips, Fior di Noce: walnuts and castelvetro olive, Blu di Lanzo: orange marmalade, Buche du Poitou: pear jam | 14.50

•soup & salads•

winter soup, apple cider parsnip broth, brown butter parsnip tortellini, roasted parsnips, maitake mushrooms | 8.00

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

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

Greek salad, cucumber carpaccio, tomato gelée, Valbreso feta mousse, Kalamata olives, roasted red peppers, dehydrated onion, oregano vinaigrette | 9.50

roasted candy striped beet salad, cucumber mint vinaigrette, snow drop goat cheese, crispy beet chips, pickled red onion, micro beets, mint syrup | 9.50

•chef jen's hand made pastas•

pastas are available as an entrée or an appetizer course

bavette da Mantova, thin hand cut noodles, sage brown butter, guanciale, shaved parmesan, crumbled amaretti cookie, butternut squash coulis | 16.50 / 9.50

hazelnut ravioli, ricotta and queso de mano mousse stuffed pasta, foie gras terrine, roasted grapes, pomegranate, watercress, moscato beurre blanc | 24.00

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

butternut squash duck risotto, five spice lacquered duck leg confit, butternut squash-walnut risotto, organic bok choy, Chai vinaigrette | 22.00

•entrées•

pan roasted Petaluma chicken, house made chicken liver and quince ravioli, pomegranate brown butter sauce, roasted quince-golden raisin-watercress salad | 22.00

Tasman king salmon, grilled filet, beet cured salmon, vodka glazed golden beets, creamed spinach, vodka beet coulis, caraway tuile | 24.00

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

seared Bigeye tuna, sunchokes two ways: roasted and velouté, sautéed green apples, green apple olive oil emulsion, parsley coulis | 28.00

Colorado lamb two ways, grilled t-bone, house made lamb merguez sausage, crisp couscous pillows, caramelized fennel, tomato coulis, preserved lemon yogurt | 26.00

grilled pork tenderloin, warm quince-chestnut bread pudding, wilted frisée, sautéed black trumpet mushrooms, golden raisin sauce, chestnut velouté | 24.00

monkfish, pan braised in whole grain mustard-orange reduction, toasted pecans, celery three ways: celery root purée, celery root noodles, blanched celery | 27.00

braised Wagyu boneless short rib, short rib consommé, caramelized Brussels sprouts, chestnut fregola croquettes, horseradish crème fraîche | 29.00

•tasting menus available, please inquire with your server•