

lunch

•starters•

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

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

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

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

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

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

•chef jen's homemade pastas•

pastas are available as an entrée or an appetizer course

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

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

•sandwiches and entrées•

Colorado lamb burger, house made mozzarella, spicy aioli. arugula salad | 10.50

smoked salmon club sandwich, arugula, avocado, beefsteak tomato,
lemon garlic aioli. house made crispy vegetable chips | 13.50

Carolina bbq pork belly sandwich, house made cheddar biscuit, pea shoots, ginger pickled watermelon-jicama salad | 13.50

hummus roulade sandwich, house made hummus, spinach, arugula, tomatoes, marinated artichokes, Valbreso feta,
lemon basil vinaigrette, grilled whole wheat flatbread. house made crispy vegetable chips | 9.50

tuna Niçoise salad, Big Eye tuna grilled rare, roasted Yukon Gold potatoes, haricots verts, grape tomatoes,
Castelvetrano olives, hard boiled egg, arugula, olive tapenade | 17.50

grilled skirt steak and warm Indian curry fregola salad, toasted Sardinian pasta, cashews, golden raisins,
roasted garlic and fennel naan bread, tomato-red onion-cucumber salad, honey lime yogurt | 15.50

grilled chicken breast, crisp "eggplant parmesan", arugula salsa verde,
heirloom tomatoes, parmesan emulsion | 16.50

pan roasted Alaska halibut "summer succotash", corn, English peas, fava beans, grilled onions,
lemon crème fraîche, pea and corn shoot salad | 19.50