

• OYSTERS •

ON the HALF-SHELL

POINT REYES	2.
sweet, flavorful— tomares bay, marin	
KUMAMOTO	2.25
buttery texture, slightly salty— washington state	
FANNY BAY	2.
firm, mild salt, melon-y— washington state	
MALPEQUE	2.
very salty, crisp flavor— east coast, canada	
HOG ISLAND	2.25
plump, very salty, smoky-sweet— tomares bay, marin	
<i>ask server for availability .</i>	

assiette de fromage

preserved fruit, candied walnuts, fig cake

Mirableu <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
spanish sheep's milk bleu; rich, creamy
Ibiazabal <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
basque smoked pasteurized sheep's milk; mild, firm
Pierre Robert <input type="checkbox"/> <input type="checkbox"/>
french pasteurized triple cream cow's milk; very rich
Serrat <input type="checkbox"/> <input type="checkbox"/>
aged sheep's milk; catalan region of spain
Redwood Hill Bucheret <input type="checkbox"/>
local soft-ripened goat's milk cheese from up the road
Marin French Petit Creme <input type="checkbox"/>
local double-cream, cow's milk

5., 9., or 12. for one, two, or three selections

SALADS

Hearts of Romaine <input type="checkbox"/>	7.
roasted pears, candied walnuts, point reyes farmstead bleu, champagne vinaigrette	
Arugula-Fennel Salad	7.5
toasted marcona almonds, orange, chèvre	
Smoked Trout Salad	8.5
watercress, endive, currants, apple, pecans, meyer lemon crème fraîche	
Bibb Lettuce Salad	7.
roasted beets, herbed vinaigrette	

ENTRÉES

CATALAN FISH STEW	19.5
prawns, clams, mussels, monkfish, calamari, chorizo bilbao, saffron rice	
ALASKAN HALIBUT	19.5
pan-roasted with crushed red thumb potatoes, braised greens, almonds, tomato, shallot confit	
MOROCCAN SPICED CHICKEN	17.5
harissa rub, pimenton roasted yukon gold potatoes, warm spinach salad, pine nuts, currants, preserved lemon vinaigrette	
RAVIOLI	15.5
ricotta, pecorino, fontina with roasted red pepper & tomato sauce, basil cream, micro arugula	
GRILLED LAMB SIRLOIN	24.5
crisp herbed polenta, mache-balsamic grilled onion salad, tomato-mint chutney	
NEW YORK STEAK	26.5
green peppercorn sauce, point reyes farmstead bleu, roasted huckleberry potatoes, fried vidalia onion, baby carrots	
ROASTED DUCK BREAST WITH SEARED DUCK LEG CONFIT	23.5
lentils de puy, frisée & watercress salad, pancetta, orange reduction sauce	
FLAT IRON STEAK FRITES	22.5
mushroom shallot butter, watercress, chipotle steak sauce	
GRILLED HAMBURGER	10.5
hereford ranch beef, lettuce, tomato, pommes frites	
white cheddar, gruyere, gorgonzola <input type="checkbox"/>	2.
nueske apple smoked bacon <input type="checkbox"/>	2.

ON the SIDE

Haricots Verts	6.5
Braised Greens	4.5
Pommes Frites aioli & chipotle catsup	5.5
Spicy Harissa Fries lime, cilantro, aioli <input type="checkbox"/>	6.5
Chou-Fleur cauliflower gratin	6.
Macaroni & Cheese les coudes	5.5