



D I N N E R

STARTERS

Roasted Beet Salad \$12

Cinnamon Roasted Red + Yellow Beets | Mixed Greens | Idaho Grilled Halloumi | Beet Chips | Kumquat | Cashews | Maple Mustard Vinaigrette

Baked Triple Crème Brie \$12

Fruit + Nut Bread | French Sourdough | House Strawberry-Raspberry Jam

Braised Boar Gyoza \$12

Pan Fried | Napa Cabbage | Ginger | Garlic | Scallion | Crispy Shitake Garnish | Tamari + Sesame

Celery Root + Apple Soup \$9

Parsley + Hazelnut Pesto | Truffle | Lemon

French Sourdough \$4

Homemade | Butter | Fleur De Sel

ENTREES

Domestic Rack of Lamb* \$36

Herbed Roasted Potatoes + Butternut Squash + Brussels | Roasted Garlic | Meyer Lemon

Seared U-10 Scallops* \$28

Brown Butter Dashi | Tempura | Kale + Brussels | Togarashi | Wakame | Scallions

Steak + Thai Red Curry* \$26

Hanger Steak | Jasmine Rice | Bok Choy | Bell Peppers | Shiitakes | Cilantro | Green Onions

Milk Braised Pork Sugo \$25

Hand-Rolled Gnocchi | Parmesan | Sunchoke Chips | Lemon

Grain Bowl \$20

Farro | Brown Rice | Garbanzo Beans | Almond Sauce | Roasted Cauliflower + Bok Choy + Carrots | Arugula

DESSERT

Hot Chocolate Melty Cake \$7

Crème Fraîche Ice Cream | Huckleberry

Affagato \$7

Vanilla Bean Ice Cream | Espresso

Crème Brûlée \$7

Preserved Peach | Mint