



## OPENING ACT

Lamb and Artichoke Dumplings in Brodo, Pistou,  
Parmigiano-Reggiano  
\$13

Yukon Gold Potato Pancake, Lemon Crème Fraîche,  
Caramelized Apple Purée  
\$10

Hearts of Baby Romaine, Cucumber, Jicama, Fennel,  
Creamy Black Pepper Dressing  
\$9

Smoked Duck Breast with Frisée and Mâche, Soft Cooked Quail Egg,  
Goat Cheese Crouton  
\$13

Spring Risotto, Morel Mushrooms, English Peas, Asparagus,  
Black Truffle  
\$12

Deep Fried Manchego Cheese, Baby Spinach, Crispy Shallots,  
Brioche Toast, Quince  
\$11

This Evening's Soups  
\$8

## MAIN ACT

Citrus Braised Short Ribs of Beef, Scallion Whipped Potato, Beets,  
Roasted Peppers

\$26

New York Strip Steak, Creamed Spinach, Black Truffle Fries

\$32

Roasted Halibut, Soy Beans, Patty Pan Squash, Scallion-Radish Salad,  
Soy-Citrus Glaze

\$31

Seared Tofu, Balsamic Glazed Farro, Wilted Watercress, Charred Tomato Broth

\$18

Herb Roasted Amish Chicken, Broccoli, White Bean and Pancetta Stew

\$22

Niman Ranch Pork Tenderloin Brown Basmati Rice, Grilled Asparagus,  
Pommery Mustard Jus

\$25

Roasted Monkfish, Collard Greens, Polenta, Lobster-Tomato Broth

\$25

Grilled Swordfish, Saffron Israeli Couscous, Haricots Vert, Chimichurri

\$28

## ENCORE

Caramel Apple Cheesecake

\$8

Stout Chocolate Cake, Caramel Gelato

\$8

Crispy Banana Rolls, Caramel Sauce, Vanilla Gelato

\$8

Gelato or Sorbet

\$8