

# ARTISAN CHEESE FLIGHTS

*rustic bread, fruits, honey comb & fig jam*

## AROUND THE WORLD | 18

Manchego, Spain (sheep)

*1 yr aged + zesty exuberance + firm + dry*

Humboldt Fog, Cypress Grove, CA (goat)

*creamy + luscious + center ribbon of ash*

Beemster Gouda, Netherlands (cow)

*18 mo aged + butterscotch + caramel color*

## CHEF'S AMERICAN PICK | 18

Couple, Vermont Creamery, VT (goat)

*soft + dense center + sharp complexity*

Point Reyes Blue, CA (cow)

*semi soft + blue veined + mellow blue flavor*

Clothbound Cheddar, Jasper Hill, VT (cow)

*tangy nuttiness + caramel finish*

*rustic crystalline texture*

## CHARCUTERIE BOARDS

### GRAND CRU | 20

*truffle pecorino + laura chenel chevre*

*prosciutto wrapped grissini + soppressata*

### PREMIER CRU | 22

*prosciutto + salami + soppressata*

*manchego cheese + antipasti*

## TASTE & SHARE

### WAGYU MEATBALLS | 13

*san marzano tomato sauce + reggiano*

*rustic bread*

### \* AHI TARTARE | 16

*avocado + cucumber + cilantro*

*vine ripened tomato + citrus olive tapenade*

### GOAT CHEESE BEIGNET | 12

*goat cheese + honey + cracked pepper*

### FRITTO MISTO | 14

*calamari + rock shrimp + shishito peppers*

*spicy fresno chile sauce*

### CAESAR SALAD | 10

*chilled romaine + caesar dressing + parmesan*

*(add grilled chicken or fried rock shrimp \$6)*

### FIG & GORGONZOLA BRUSCHETTA | 12

*mission figs + balsamic glaze*

### LOBSTER & SHRIMP POTSTICKERS | 15

*roasted fresno chilies + spicy lemon sauce*

### GRILLED CHEESE & TOMATO SOUP | 13

*taleggio cheese panini + white truffle oil*

## STONE FIRED PIZZA

### MARGHERITA | 15

*san marzano tomato sauce + torn basil + fior di latte*

### THE BUTCHER | 18

*fresh mozzarella + prosciutto + salami + soppressata + italian sausage*

*pizza sauce + oregano*

### PEAR & GORGONZOLA | 17

*d'anjou pear + caramelized onion + basil + honey + parmesan*

### \* CRÚ STEAK | 18

*beef tenderloin + red onion + baby greens + parmesan*

*mozzarella + balsamic glaze*

### FIG & PROSCIUTTO | 17

*fresh mission figs + arugula + fontina + fior di latte*

*point reyes blue + evoo*

## FAVORITES

### \* FILET MIGNON | 35

*8 oz filet of beef + truffle potato gratin + green beans*

*point reyes blue cheese + rosemary chianti sauce*

### LEMON THYME CHICKEN | 23

*laura chenel goat cheese stuffed + wild mushrooms + broccolini*

### CAST IRON SEARED SEA SCALLOPS | 30

*spinach parmesan risotto + golden tomato marinara*

### SALMON PICCATA | 25

*jumbo lump crab + green beans + lemon basil caper sauce*

## DESSERTS

### CRÈME BRÛLÉE | 8

*vanilla bean custard*

### TIRAMISU | 8

*leghorn sauce + chocolate shavings*

### MOLTEN CHOCOLATE LAVA CAKE | 9

*vanilla whipped cream + raspberry sauce*

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.