

# DINNER

## TO START

**BAJA CRAB CAKE** summer corn, lardons, hearts of palm, romesco sauce 18

**HEIRLOOM TOMATOES** feta, pistachio pesto, basil, and watercress 15

**HUMBOLDT FOG AND STRAWBERRY** red endive, baby gem lettuce, smoked almonds, aged balsamic 16

**SEASONAL SOUP** seasonally inspired *and* locally sourced 11

**SELECTION OF ARTISAN CHARCUTERIE AND CHEESE** fig jam, whole grain mustard, candied walnuts, local artisan bread 25

**H.R. CAESAR** baby romaine *and* kale, garlic croutons, fried capers, grana padano, lemon dressing 14

**DEEP FRIED CALAMARI** piquillo peppers, grana padano, tomato basil sauce 16

## ENTRÉES

**ROASTED CHICKEN** truffled cauliflower purée, king oyster mushroom, rainbow chard, pan jus 28

**HERB-CRUSTED PORK TENDERLOIN** polenta cake, wild arugula, mostarda, pistachio pesto 30

**SEARED LOCH DUART SALMON\*** golden raisin curry couscous, heirloom melon, fennel salad 35

**PARSLEY AND LEEK-CRUSTED PACIFIC HALIBUT** purple potato, frisée, sambucca *and* tomato butter 38

**LEMON-SCENTED SPAGHETTI SQUASH** cardamom carrot purée, eggplant, mint gremolata 25

**NEW YORK STRIPLON** confit fingerlings, blue cheese croquette, salsa verde 40

## SIDES

**ROASTED CAULIFLOWER** 9, **FARMERS MARKET MUSHROOMS** 13, **SPICED FINGERLING POTATOES** 9, **ROASTED CARROTS** 9, **TRADE FRIES** 8



\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions  
parties of 6 or more may be subject to 18% gratuity