

grill

Dinner

Our culinary team presents approachable and contemporary fare featuring re-imagined classics.
Menu items incorporate locally-sourced seasonal ingredients,
with a minimalistic approach to preparation.

STARTERS

- SOUP OF THE SEASON** 13
Fresh Market Ingredients
- DAY BOAT SCALLOPS** 18
Cauliflower, Fried Leeks,
Meyer Lemon Dust
- KNOLL FARMS FIG SALAD** 14
Baby Arugula, Laura Chenel Goat Cheese,
Candied Walnuts, Aged Balsamic Vinaigrette
- BELGIAN & RED ENDIVE SALAD** 15
Sliced Green Grapes, Point Reyes Blue Cheese,
Greek Yogurt Herb Dressing

RAW BAR

- KUMAMOTO – CALIFORNIA**
Sweet & Fruity
\$4 each ~ \$22 half ~ \$42 dozen
- REACH ISLAND – WASHINGTON**
Firm & Briny
\$3.50 each ~ \$19 half ~ \$38 dozen
- FANNY BAY – BRITISH COLUMBIA**
Smooth & Briny
\$3.50 each ~ \$19 half ~ \$38 dozen
- HAMACHI CRUDO** 19
Green Goddess, Avocado Mousse,
Toy Box Peppers, Lemon Confit
- AHI TUNA TARTARE** 18
Castelvetrano Olives, Fennel, Lemon,
Thyme, Acme Sourdough Crostini

ENTRÉES

- PAN SEARED CALIFORNIA WHITE SEABASS** 34
County Line Harvest Jerusalem Artichoke,
Roasted Brussel Sprouts, Valencia Orange Foam
- ROASTED LOCAL BLACK COD** 29
Braised Butter Beans, Dandelion Greens,
Cipollini Onions, Sauce Verte
- CERTIFIED ANGUS BEEF BURGER** 22
Toasted Brioche, Petaluma Wagon Wheel Cheese,
Tarragon Aioli, Red Wine Shallot Compote
Served with choice of Hand-cut Kennebec Fries or
Green Salad
- ADD BACON, EGG OR AVOCADO 3
- POTATO GNOCCHI IN RABBIT SUGO** 24
Cipollini Onions, Baby Carrots
- QUINOA RISOTTO** 20
Broccoli Romesco, Brussel Sprouts, Edamame

OFF THE GRILL

- PETALUMA FARMS HALF CHICKEN** 34
Grilled Broccoli Rabe, Lemon Confit,
Chili Flakes
- 6 oz. FILET MIGNON** 42
Celery Root Mousseline, Salsify,
Thumbelina Baby Carrots, Cabernet Jus
- RACK OF LAMB CHOPS** 38
Goat Cheese Polenta, Root Vegetables,
Green Olive Tapenade, Mint Oil
- 6 oz. RIB EYE** 38
Aligote Potato, Spaghetti Squash, King
Trumpet Mushroom, Veal Jus

SIDES

- Aligote Potatoes 7 Fresh Corn Polenta 7 Hand-cut Kennebec Fries 7
Mixed Greens 6 Roasted Root Vegetables 6

CHEF'S SPECIAL

Choice of portion size: Small / Large

PICKLED BEET CARPACCIO 16/20
Beet Coulis, Upland Cress

HOUSE-MADE PAPPARDELLE 18/22
Heirloom Tomato Concasse, Baby Squash,
Basil Oil

Enhanced tableside with your choice of hand shaved Grana Padano, Ricotta Salata or Pecorino Toscano.

DESSERTS

CARMELIA OPERA CAKE

HAZELNUT CRUST, MILK CHOCOLATE MOUSSE, RASPBERRY COULIS

11

COCONUT MANGO VERRINE

MALIBU COMPRESSED PINEAPPLE, LIME CAKE

10

HAND CRAFTED ICE CREAM OR SORBET

DAILY SELECTION

TOPPED WITH A COCONUT TUILE

9

“BEST OF THE SEASON”

SELECTION OF BAY AREA CHEESES

SERVED WITH ARTISANAL BREADS AND HOUSE-MADE CRACKERS

20

GRILL FAVORITE

BAKED ALASKA

SABLE COOKIE, PISTACHIO CAKE, RASPBERRY ICE
CREAM, ROSE JAM SORBET

12

BRANDY

Château La Nerthe 1995 - 45

Cardinal Mendoza - 15

COGNAC

D'usse Vsop - 15

Remy Martin Vsop - 25

Remy Martin Xo 1738 - 18

Remy Martin Xo - 55

Remy Martin Louis Xiii - 350

ARMAGNAC

Tariquet Vs - 15

Larresinglde Vsop - 25

CALVADOS

Le Compte Originel - 13

EAU DE VIE

St. George Aqua Perfecta Poir - 16

GRAPPA

Banfi Grappa di Brunello - 15

LIQUEURS AND DIGESTIFS

Fernet Branca - 12

Nonino Quinessentia - 16

Vieux Pontarlier Absinthe - 15

Grand Marnier - 15

St.George Nola Coffee Liqueur -15

SWEET WINES

Moscato d`Asti Saracco

Piemonte Italy-10

Tokaj 5 Puttonyos Hungary-22

Far Niente Dolce 2009 - 32

PORT/MADEIRA

Port Dow`s 2011-15

Broadbent Madeira 10 Years - 17

Rare Wine N.Y. Malmsey Madeira - 18

Ferreira Twany 10 yrs-20

Palo Cortado Viejo v.q.r.s

Jerez Aged 30 yrs - 25

Warre's Vintage 1985 Port - 40