



STARTERS *(Choice of two)*

- Ahi Tuna Poke/ wonton cups/ avocado tartar/ wasabi tobiko
 ≐
 Truffle Potato Cakes/ fresh crab/ creme fraiche/ black caviar
 ≐
 Beef Roulades// enoki mushrooms/ pea shoots/ horseradish creme fraiche/ ponzu
 ≐
 Vietnamese meatballs/ Kaffir lime/ garlic/ thai chilis/ onions/ sweet chili sauce
 ≐
 Hamachi Ceviche/ persian cucumbers/ meyer lemon aioli/ black tobiko
 ≐
 Baked local Pt. Reyes Oysters/ garlic/ lemon butter/ breadcrumbs/ parmesan cheese
 ≐
 Smoked Salmon Lox/ cucumber/ wasabi creme fraiche/ black tobiko

FIRST *(Choice of one)*

- Hokkaido Scallops Crudo/ citrus/ watermelon radishes/ local olive oil/ shaved cucumber ice
 ≐
 Seared BlueFin Tuna/ edamame pesto/ cherry tomato compote/ ponzu
 ≐
 Local Dungeness Crab Salad/ baby romaine/ cucumber/ egg/ avocado/ housemade “Louie”
 dressing
 ≐
 Farmers Salad/ local Sonoma greens/ cucumbers/ tomatoes/rainbow carrots/ avocados/ house
 croutons/ house ranch dressing

ENTREE *(Choice of one)*

- Bacon Wrapped Filet Mignon/ scallop potatoes/ asparagus/ herb butter
 ≐
 Local Halibut Piccata/ lemon/ white wine/ linguini/ chili flakes
 ≐
 Miso Glazed Salmon/ bacon dashi broth/ shiitake mushrooms/ kale
 ≐
 Double Cut Pork Chop/ apple chutney/ haricot verts// garlic jus
 ≐
 Rib-Eye Steak/ cream of spinach/ roasted carrots./ garlic herb butter

DESSERT *(Choice of one)*

- Passionfruit Creme Brûlée/ green tea shortbread cookie/ pine nut brittle
 ≐
 Flourless Chocolate Cake/ fresh berries/ house whipped cream
 ≐
 Banana Panna Cotta Parfait/ fresh pineapple/ vanilla nut crunch/ house whipped cream
 ≐
 Housemade Lemon Tart/ blood orange compote/ vanilla shortbread cookie
 ≐
 Chocolate Mousse Crepes/ butter rum sauce

\$150 / per person

Wine Pairing & Wine Service Available for \$75/ pp | Server is \$50/hr/3 hr minimum | Gratuity is 18% on parties of 5 or more.