



STARTERS *(Choice of two)*

Ahi Tuna Poke/ wonton cups/ avocado tartar/ wasabi tobiko

Truffle Potato Cakes/ fresh crab/ creme fraiche/ black caviar

Beef Roulades/ marinated filet/ shiso/ enoki mushrooms/ daikon sprouts/ pea shoots/
horseradish creme fraiche/ ponzu sauce

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/ parsley/ garlic/ lemon butter/ breadcrumbs/ parmesan cheese

Smoked Salmon Lox/ cucumber/ wasabi creme fraiche/ dill/ black tobiko

FIRST *(Choice of one)*

Hokkaido Scallops Crudo/ citrus/ watermelon radishes/ baby mint/ local extra virgin olive
oil/ shaved cucumber ice

Seared BlueFin Tuna/ edamame pesto/ cherry tomato compote/ ponzu

Local Dungeness Crab Salad/ baby romaine/ cucumber ribbons/ hard boiled egg/ avocado/
cherry tomatoes/ 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/ capers/ butter/ white wine/ linguini/parsley/ chili flakes

Miso Glazed Salmon/ bacon dashi broth/ shiitake mushrooms/ whipped potatoes/ kale

Double Cut Pork Chop/ apple chutney/ haricot verts/ potatoes/ garlic jus

Rib-Eye Steak/ cream of spinach/ roasted carrots/ potatoes/ 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.