

## **STARTERS** *(choice of two)*

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  
≠  
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/ seasonal veggies/ avocados/ house croutons/ house ranch

## **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/ Au Gratin potatoes / 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/ pineapple/ vanilla nut crunch/ house whipped cream  
≠  
Housemade Lemon Tart/ blood orange compote/ vanilla shortbread cookie  
≠  
Chocolate Mousse Crepes/ butter rum sauce

*\$175 / per person ● Wine Pairing & Wine Service Available for \$75/ pp*

*Server is \$50/hr/3 hr min ● 20% service charge ● \$1200 minimum deposit (30% refundable if cancelled 10 days out)*