SMALLER PLATES & SIDES...

CRISPY CAULIFLOWER WITH CHICKPEA BATTER
Indian Spices, Pressed Yogurt, Sesame, Fresh Mint Chutney 14

SAUTÉED SPINACH
Whipped Ricotta, Golden Raisins, Toasted Pine Nuts 13

GRILLED OCTOPUS
Harissa Vinaigrette, Herbs, Olives, Almonds 17

BACON WRAPPED DATES
Chèvre, Black Pepper, Marcona Almond, Marsala Drizzle 7

WARM PEARL BAKERY PUGLIESE BREAD
Sweet Butter or Extra Virgin Olive Oil, Maldon Sea Salt 5

HOUSE MADE RABBIT PATE & BAGUETTE
Prune Jam, Two Mustards, House Pickles 16

ARTISAN CHEESE PLATE
Seasonal Fruits & Accompaniments, Nuts, Grilled Ken’s Bread 18/24

DUCK CONFIT SPRING ROLLS**
Pickled Carrot, Scallion, Wasabi, Ginger 16

GRILLED PIZZA WITH FRESH PEAR, PROSCIUTTO
Cipollini Onions, Arugula, Toasted Walnuts, Brie 18

SEAFOOD STEW
Mussels, Clams, Wild Prawns, Calamari, Petrale Sole, Hawaiian Opah 25

SALADS & SOUPS

POACHED FARM EGG* & HOUSE BACON
Butter Lettuce, Cornbread, Pickled Onions, Buttermilk White Cheddar Dressing, Fresh Chive 16

HOUSE GREENS SALAD
Fresh Pomegranate Seeds, Sherry Vinaigrette 14

FRESH KIYOKAWA ORCHARD APPLES & PEARS, ROASTED HAZELNUTS
Toasted Bûche de Luçay Crostini, Greens, Honey Pepper Vinaigrette 16

CAESAR SALAD*
14/18

ROASTED WILD MUSHROOMS** & BABY SPINACH
Buttermilk Blue Cheese, Pancetta Vinaigrette 17

ROASTED RED PEPPER, PEPITA & CHICKEN SOUP 8/10

TOMATO SOUP 8/10

TONIGHT’S ENTRÉES

DRY AGED RIBEYE STEAK* WITH BLACK PEPPER RUB
Roasted Roots, Whole Roasted Garlic, Port Wine Reduction, Roquefort Butter 48

GRILLED HAWAIIAN OPAH*
Sweet Potato, Crushed Sesame, Ginger, Miso, Crunchy Apple, Shallot, Grilled Black Kale 38

PRAIRIE CREEK POTATO FILLED RAVIOLINI
Dungeness Crab, Lemon, Butter, Red Chile, Arugula, Garlic Crumbs 32

PORCHETTA STUFFED WITH HOUSEMADE UMBRIAN SAUSAGE
Corona Beans, Shaved Fennel, Lemon, Herbs, Olives 30

PETRALE SOLE WITH OREGON TRUFFLES
Creamy Celeriac Puree, Crispy Brussels & Wild Mushrooms**, Crushed Hazelnuts 38

OSSO BUCCO
Wine Braised Veal Shank, Rosemary, Garlic, Parmigiano Risotto, Gremolata 40

*Serving Chanterelle, Matsutake & Hedgehog Mushrooms

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Wild mushrooms not an inspected product, currently serving Chanterelle, Matsutake & Hedgehog Mushrooms

Executive Chef ANNIE CUGGINO
Executive Sous Chef VICTOR MARTINEZ
Sous Chefs TONY KOMFORTY & CASEY BRIGAN
MONDAY NIGHT PRIX FIXE

Two distinct menus — $38 per guest
Wine pairing available — $20 per guest
( Sorry, no substitutions or modifications )

Q CLASSICS

STUFFED BACON WRAPPED DATES
Chèvre, Black Pepper, Marcona Almond, Marsala Drizzle
—

CAESAR SALAD*
—

OSSO BUCCO
Wine Braised Veal Shank, Rosemary, Garlic, Risotto, Pecorino, Gremolata
—

TIRAMISU*
Chocolate Pistachio Biscotti Crumbs

SEASONAL FAVORITES

FIORITA, HONEYED APRICOT
Fresh Apple, Roasted Hazelnut
—

CREAMY TRUFFLED CELERIAC SOUP
—

HAWAIIAN OPAH*
Sweet Potato, Crushed Sesame, Ginger, Miso, Apple, Shallot, Black Kale
—

QUINCE TART BRULÉE
Orange Blossom Yogurt Ice Cream

DINNER

Offered Monday nights only | All items subject to change/availability | Prix Fixe Menu may not be split/shared