



Dinner

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF WILD MUSHROOM SOUP, CRISPY SHALLOTS, SHERRY GASTRIQUE AND CHIVES	10
GARDEN LETTUCES, ROASTED BEETS, GOAT CHEESE CROSTONE, CANDIED GARLIC VINAIGRETTE	11
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	12
HAWAIIAN HEARTS OF PALM SALAD, BLOOD ORANGES, WATERCRESS, TOASTED SESAME AND RICE WINE VINAIGRETTE	12
HOUSE MADE POTATO GNOCCHI, HEN OF THE WOODS MUSHROOMS AND PARMESAN CREAM	14
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, QUAIL EGG, TOAST POINTS	17
HOUSE MADE CHARCUTERIE PLATE, TERRINES, PÂTÉS AND SALUMI, GRILLED BREAD	22

Seasonal Chef's Tasting

FIVE COURSES PREPARED
FOR THE ENTIRE TABLE

80 PER GUEST

WINE PAIRING

40 PER GUEST

HANDMADE TAGLIARINI, MANILA CLAMS, GREEN GARLIC, HOUSE CURED PANCETTA AND CHABLIS BUTTER	24
ROASTED PETRALE SOLE, KING RICHARD LEEKS, MAITAKE MUSHROOMS AND PARSLEY EMULSION	32
SEARED DAYBOAT SCALLOPS, BROWN BUTTER ROASTED NANTES CARROTS, HAZELNUTS AND LOCAL GRAPEFRUIT	34
ROASTED PITMAN FARMS CHICKEN, MEYER LEMON, QUINOA, PICKLED SUNCHOKES AND POULTRY JUS	28
GRILLED MAPLE BRINED PORK CHOP, GNOCCHI ALLA ROMANA, RAPINI AND CREAMED HEN OF THE WOODS MUSHROOMS	34
CRISPY SONOMA DUCK CONFIT, APPLEWOOD SMOKED BACON, CHESTNUTS, FRISÉE AND SOURDOUGH PURÉE	29
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	20
SLOW ROASTED SHORT RIB BOURGUIGNON, PEARL ONIONS, BACON, BRUSSELS LEAVES, POMMES PURÉES AND RED WINE JUS	39
ALMOND WOOD GRILLED BRANDT FARMS PRIME STRIP LOIN, POMMES DAUPHINES, SPINACH AND CARAMELIZED SHALLOTS, SAUCE AU POIVRE	46

Chef's Sides

8

POMMES PURÉES

GRILLED NANTES CARROTS

CREAMED CAULIFLOWER AND GARLIC