



## Dinner

### Starters

<b>Soup of the Day</b>	5/11
<b>House-Made Parker Rolls</b> truffle herb butter	3
<b>Cannellini Bean Falafels</b> avocado hummus, pickled vegetables	12
<b>Eve Deviled Eggs</b> confit bacon, crispy shallots, pink peppercorns, micro greens	10
<b>Spicy Tuna Tartare</b> chili aioli, avocado, micro greens, crispy wontons	16
<b>Grilled Spanish Octopus</b> truffle bean puree, crispy fingerlings, frisee, chimichurri	18
<b>Heirloom Baby Beets</b> herb goat cheese, candied pistachios, honey gastrique	15
<b>Avocado &amp; Burrata Bruschetta</b> heirloom cherry tomatoes, pickled vegetables, micro greens	14

### Salads

<b>Bibb Salad</b> crispy lardons, chives, tomatoes, radicchio, parmesan dressing	15
<b>Duck Confit</b> poached egg, lardons, frisee, dijon vinaigrette	16
<b>Mix Green Salad</b> endive, fuji apples, candied walnuts, blue cheese, balsamic	12
<b>Chinese Fried Chicken Salad</b> napa cabbage, radicchio, crispy lotus root & wontons	17

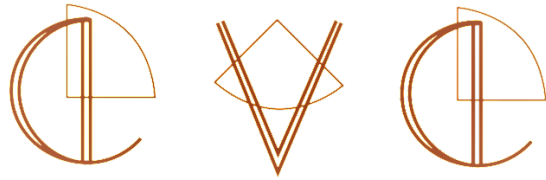
### Entrees

<b>Pan Seared Salmon</b> wild scottish salmon, curried cauliflower puree, fingerling potatoes	22
<b>Seared Sea Scallops</b> butternut squash puree, hen of the woods, brown butter, lemon	28
<b>Duck Ragout</b> handmade pappardelle pasta, wild mushrooms, parsley	19
<b>Braised Beef Cheeks</b> ricotta spinach gnocchi, english peas, agrodolce cippolini onions	23
<b>Pork Belly</b> tamarind bbq, celery root puree, bacon braised green chard	21
<b>Rotisserie Mary's Half Chicken</b> potato puree, roasted fennel & tomato jus	25
<b>Prime Rib</b> horseradish potato puree, braised bacon greens, house steak sauce	35
<b>Filet Mignon</b> local vegetables, yukon gold potato puree, house steak sauce	40

Executive Chef Karo Patpatyan

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase risk of foodborne illness.  
We offer products with peanuts, tree nuts, soy, milk, eggs and wheat.*

*WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk and, during pregnancy, can cause birth defects, for more information go to [www.p65Warnings.ca.gov/alcohol](http://www.p65Warnings.ca.gov/alcohol)*



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