

# D I N N E R

## STARTERS

<b>Farmers Market Soup</b> Inspired by the Bounty of the Coachella Valley	16
<b>Lemon Pepper</b> <i>vg</i> Gem Lettuce, Meyer Lemon Dressing, Parmesan Cheese, Garlic Sourdough Crostini	19
<b>Fresh Fig Salad</b> <i>gf</i> County Line Farm Baby Mix's Green, Warm Brie, Fig Emulsion, Garnished with Fresh Prosciutto and Candied Walnuts	28
<b>Bosc Pear Salad</b> <i>gf</i> Watercress, Spice Nuts, Bacon & Maytag Blue Cheese, Pear Cider Emulsion	24
<b>Beet Salad</b> County Line Farm Baby Mix's Green Baby Arugula, Roasted Beets Black Walnuts, Sherry Vinaigrette, Goat Cheese, Honey Crostini	23
<b>Beef Carpaccio</b> Mustard Vinaigrette, Mâche Mix's, Shaved Parmesan Cheese, Capers	27
<b>Tuna Tartare</b> Pickled Cucumber, Yuzu Gel, Cucumber Coulis, Soy Vinaigrette, Mixed Greens	29
<b>Curry Cauliflower</b> <i>pb/gf</i> Seasoned Curry Chia Tea Roasted Cauliflower, Vegan Shallot Aioli, Pickled Red Onion	23
<b>Oysters (6)</b> <i>gf</i> White Wine Granita, Blood Orange Mignonette, Hibiscus Oil	29

## À LA CARTE

### LAND

<b>16oz USDA Rib Eye</b> <i>gf</i>	72
<b>8oz USDA Filet Mignon</b> <i>gf</i>	64
<b>14oz USDA New York Strip</b> <i>gf</i>	62

### SEA

<b>Grilled Faroe Island Salmon</b> <i>gf</i>	42
<b>Sautee White Wine Garlic Baja Shrimp</b> <i>gf</i>	39

### ENHANCEMENTS

<b>Point Reyes Blue Cheese Crust</b> <i>gf</i>	5
<b>Port Wine Demi Glace</b> <i>gf</i>	5
<b>Candied Bacon</b>	5

## COMPOSED DISHES

<b>Chilean Sea Bass</b> <i>gf</i> White Bean Spinach Ragoût with Kalamata Olives, Baby Heirloom Tomato, Caper Beurre Blanc	57
<b>Atlantic Salmon</b> <i>gf</i> Candied Pumpkin, Quinoa, Herbal Butternut Squash Broth, Tarragon Infused Butter	53
<b>Hokkaido Scallop</b> Hard Leeks Purée, Parmesan Pea Fregula, Smoked Pepper, Micro Cilantro	51
<b>Jidori Chicken</b> Wild Mushroom Orzo, Seasonal County Line Farm Vegetable, Chicken Jus	38
<b>Mushroom Risotto</b> <i>pb</i> Garlic White Wine, Seared Shiitake, Cream Infused Vegan Parmesan, Garnished with Crispy Oyster Mushroom	31
<b>Pumpkin Gnocchi</b> <i>pb</i> Vegan Jus, Sautéed Butternut Squash, Sage, Pepitas, and Vegan Parmesan Cheese	36
<b>Maple Leaf Duck Breast</b> Roasted Fennel, Candied Granny Smith Apples, County Line Farm Carrots, Leek Purée, Red Wine Reduction	47
<b>Snake River Farm Pork Chop</b> <i>gf</i> Sautee Cauliflower, Candied Bacon, Roasted Shallot, Red Wine Reduction Infuse Wagyu Barbecue Salt, Sweet Corn	49
<b>Braised Short Rib</b> Parmesan Risotto, Confit Butternut squash, Sauteed Spinach, Red Wine Demi, Tobacco Onion	56
<b>Lamb Rack</b> Brown Butter Herb Crumble, Lamb Jus Golden Apple & Orange Cream, Mint Gremolata, Seasonal County Line Farm Baby Mix's Green, Tiny Veggies	69
<b>Filet Rossini</b> Filet Mignon, Grilled Focaccia, Topped with Duck Pâté, Shaved Truffle, Madeira Sauce	74

### SIDES

<b>Creamed Spinach</b> <i>vg</i>	14
<b>Ginger Corn</b> <i>vg</i>	13
<b>Haricot Verts Almondine</b> <i>vg</i>	16
<b>French Fries</b> <i>pb/gf</i> <i>Choice of Sea Salt, Parmesan or White Truffle</i>	13
<b>Lobster Truffle Mac</b>	28
<b>Mac &amp; Cheese</b>	13
<b>Broccolini</b> <i>vg/gf</i>	13
<b>Whipped Potato</b> <i>vg/gf</i>	13

*gf: gluten-free    vg: vegetarian    pb: plant based*

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

# D R I N K

## COCKTAILS

<b>African Flower</b> 19 Buffalo Trace Bourbon, Amaro Liqueur, Honey, Orange Bitters, Orange Twist	<b>The Rich Veuve</b> 24 Belvedere Vodka, Fresh Lemon, Chambord Veuve Clicquot Rich, Lemon Twist
<b>Heat of Mexico</b> 19 Patrón Reposado Tequila, Agave, Fresh Lime and Pineapple, Fresh Habaneros, House-Made Tajín Salted Rim	<b>Basil Me Down</b> 16 Bombay Sapphire Gin, Elderflower Liqueur, Fresh Lime, Fresh Basil
<b>Aperol Cooler</b> 16 Tito's Vodka, Aperol, Fresh Lime and Pineapple, Ginger	<b>Cinnamon-Smoked Old Fashionista</b> 29 Whistle Pig Ten Year Rye, Vanilla-Cinnamon Infused Syrup, Orange & Angostura Bitters, Smoked Cinnamon, Cinnamon Stick Garnish

## WHITE WINES BY THE GLASS

### SPARKLING WINE

<b>Argyle Brut</b> Willamette Valley, OR 15
<b>NV La Marca Prosecco</b> Veneto, Italy 14
<b>Veuve Clicquot "Yellow Label" Champagne</b> 28 Reims, France
<b>Veuve Clicquot Rosé Champagne</b> 30 Reims, France

### SAUVIGNON BLANC

<b>Cloudy Bay</b> Marlborough, New Zealand 20
<b>DuckHorn</b> Napa Valley CA 17

### CHARDONNAY

<b>Grgich Hills</b> , Napa, CA 25
<b>Stag's Leap "Karia"</b> Napa Valley, CA 19
<b>Rombauer</b> Napa, CA 22

### UNIQUE WHITES

<b>Corta Alla Flora Venezie Pinot Grigio</b> Italy 15
<b>Chateau Ste. Michelle &amp; Dr. Loosen</b> 14 "Eroica" Riesling Columbia Valley, WA

### ROSÉ

<b>Grgich Hills Rosé</b> Napa Valley, CA 18
<b>Moulin de la Roque, Bandol</b> 15
<b>Les Hauts du Vallon</b> France

## RED WINES BY THE GLASS

### MERLOT

<b>Grgich Hills</b> Napa Valley, CA 20
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### PINOT NOIR

<b>Benton-Lane</b> Willamette Valley, OR 15
<b>EnRoute</b> Russian River Valley, CA 22
<b>Joseph Drouhin Chorey-les-Beaune</b> 20 Burgundy, France

### ZINFANDEL

<b>Seghesio</b> Sonoma, CA 15
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### UNIQUE REDS

<b>Pingus Psi</b> Tempranillo, Spain 22
<b>Orin Swift "8 Years in the Desert"</b> 25
<b>Zinfandel Blend</b> Napa Valley, CA
<b>Paul Hobbs "Felino" Malbec</b> Mendoza, Argentina 16

### CABERNET SAUVIGNON

<b>Justin</b> Paso Robles, CA 19
<b>Silver Oak</b> Alexander Valley, CA 40
<b>Turnbull</b> Napa Valley, CA 22