

D I N N E R

STARTERS

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

À LA CARTE

LAND

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

SEA

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

ENHANCEMENTS

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

COMPOSED DISHES

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

SIDES

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

DRINK

COCKTAILS

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

WHITE WINES BY THE GLASS

SPARKLING WINE

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

SAUVIGNON BLANC

Cloudy Bay Marlborough, New Zealand	20
DuckHorn Napa Valley CA	17

CHARDONNAY

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

UNIQUE WHITES

Corta Alla Flora Venezie Pinot Grigio Italy	15
Chateau Ste. Michelle & Dr. Loosen "Eroica" Riesling Columbia Valley, WA	14

ROSÉ

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

RED WINES BY THE GLASS

MERLOT

Grgich Hills Napa Valley, CA	20
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PINOT NOIR

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

ZINFANDEL

Seghesio Sonoma, CA	15
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UNIQUE REDS

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

CABERNET SAUVIGNON

Justin Paso Robles, CA	19
Silver Oak Alexander Valley, CA	40
Turnbull Napa Valley, CA	22