



## STARTERS

HUMBOLT BAY OYSTER TRIO crudo / tempura fried / baked rockefeller

DUNGENESS CRAB CAKE avocado / grapefruit / cilantro

RICOTTA GNOCCHI tomato ragout / olives / charred broccolini / bread crumbs

## SOUP & SALAD

POTATO LEEK SOUP california sturgeon caviar / dill / pome frites

ROASTED GOLDEN BEETS hericot vert / marcona almond / chèvre / aged balsamic

HEIRLOOM APPLE SALAD frisée / pt. reyes blue / walnuts / champaign vin

## ENTRÉES

VEGETABLE RISOTTO tomato confit / basil / fried fennel & lemon / goat cheese

GRILLED SEA BASS curry stew / sweet potato / roasted apple / pei mussels / crispy brussels

PETALUMA CHICKEN baby root vegetables / yukon gold mashed potatoes / leek & mushroom cream

JUNIPER CRUSTED ELK TENDERLOIN sweet potato polenta / hericot verts / grapes / cabernet reduction

PETITE FILET MIGNON potato fennel gratin / grilled broccolini / whipped pt. reyes blue / bordelaise

## DESSERT

VANILLA CRÈME BRULE seasonal cookie

DARK CHOCOLATE TART sea salt caramel ice cream

MEYER LEMON CREAM PUFFS profiteroles / pomegranate / raspberry

 vegan  gluten free



Together Creating a Legacy

We proudly support the Tahoe Fund, a nonprofit that helps complete environmental projects like bike trails and watershed restoration. We add \$1 as a non-taxed item to checks over \$20. Please tell your server if you would like to opt out of this donation and we will be happy to remove it from your bill.

A 20% gratuity will automatically be added for parties of 8 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Our Caesar dressing contains raw eggs.