



MARKET

RESTAURANT + BAR

Starters

CHARDONNAY BRAISED ARTICHOKE SOUP & ARTICHOKE STRUDEL Kalamata Olive-Fennel Salad, Sweet Pepper-Vegetable Roast, Lemon Essence	10.65
ROASTED CORN & POTATO SOUP Andouille Sausage, Black Kale, Warm Sourdough-Lemon Croutons	10.65
ALDERWOOD SMOKED RAINBOW TROUT Warm Beet-Potato Salad, Bacon Lardons, Creamy Caper Dressing, Duet of Caviars	15.60
MAYTAG BLUE CHEESE SOUFFLÉ & SHAVED PERSIMMON-FUJI APPLE SALAD Honey Braised Quince Compote, Toasted Hazelnuts, Frisée-Endive Salad	14.85
SPICE SEARED LOCAL BLUEFIN TUNA SALAD Soba Noodles, Shaved Daikon Radish, Pea Shoots, Yuzu Aioli, Coriander Crisps	15.40
LOCAL GRAPEFRUIT & AVOCADO SALAD Date Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Arbequina Olive Oil	13.95
ROASTED PRAWN & CITRUS CHOPPED SALAD Organic Grapefruit, Scotch Bonnet Chiles, Shaved Fennel, Belgian Endive, Mint	15.95
CHANTERELLE MUSHROOM TART & SLOW POACHED EGG Arugula-Fennel Salad, Crispy Bacon, Bûcheron Goat Cheese, Mustard Vinaigrette	15.60
CRISPY WEDGE SALAD & SHAVED PROSCIUTTO White Beans, Oven Roasted Tomatoes, Chorizo, Pickled Peppers, Garrotxa Cheese	13.85
ORGANIC BABY BEET & LOCAL CITRUS SALAD SHAVED FENNEL, BÛCHERON GOAT CHEESE, HONEY GLAZED WALNUTS	14.85

Entrées

SPICE ROASTED MAINE DAYBOAT SCALLOPS Caramelized Brussels Sprouts, Beluga Lentils, Chermoula, Red Thai Curry Emulsion	29.40
GORGONZOLA CRUSTED LAMB RACK & BACON WRAPPED LAMB SAUSAGE CRISPY POTATO RÖSTI, SAUERKRAUT, MINTED APPLE GELÉE, ASPIRATIONS, LAMB JUS	29.85
CAST IRON ROASTED PRIME BEEF TENDERLOIN ~OR~ DOMESTIC WAGYU SKIRT STEAK Horseradish Shredded Potatoes, Broccolini Sauté, Roasted Tomato, Bacon	32.60
DUNGENESS CRAB & ROCK SHRIMP STUFFED KING SALMON Coriander Scented Potato Dumplings, Shiitake Mushrooms, Gingered Carrot Broth	28.40
FARMERS' MARKET VEGETABLE TASTING SHERRIED CHANTERELLE MUSHROOMS, EGGPLANT PAVÉ, GOLDEN BEET-BLOOD ORANGE SALAD	24.95
TANDOORI SPICED JIDORI CHICKEN BREAST & CRISPY THIGH Herbed Farro, Olive-Raisin Chutney, Coriander Braised Tomatoes, Tzatziki	27.60
BASIL MARINATED LOCAL RED SNAPPER & EGGPLANT PARMESAN Burrata Cheese, Caper Relish, Braised Black Kale, Roasted Fennel-Tomato Sauce	28.95
CABERNET BRAISED PRIME BEEF SHORTRIBS Cauliflower Gratin, Baby Root Vegetable Roast, Sherry Glazed Cipollini Onions	34.95