

International Small Plates

Surf

Chilled Oyster on the Half Shell with Cilantro Mignonette*	2.5ea.
Baked Oyster with Guanciale, Artichokes & Parmesan	3ea
Ahi Tuna Tartare with Lemon, Shiso & Pine Nuts*	11
Curried Crab Tacos with Apple, Cucumber & Mint	12
Scallop Dumplings, Sherry Vinegar Butter & Crispy Pancetta	12
Skillet Roasted Shrimp with Fresno Chilies, Lemon & Garlic	12

Earth

Tracey's Almonds	4
Marinated Olives	4.5
Cauliflower Soup Shooters with Black Truffle Grilled Cheese	8.5
Goat Cheese Fritters with Blistered Cherry Tomatoes, Smoked Paprika & Lavender Honey	7
Arugula & Endive Salad, Avocado, Manchego Cheese, Toasted Almonds, Meyer Lemon- Truffle Vinaigrette	9
Pimenta' Mac n Cheese with Smoked Ham Hocks & Swiss Chard	9
Warm Spinach Salad, Goat Cheese, Dates, Cracked Almonds, Pancetta Vinaigrette	9
Truffled Mushroom Risotto	10.5
Caramelized Pear & Blue Cheese Flatbread with Maple Bacon	12
Tunisian Roasted Local Carrots with Pine Nuts, Olives & Mint	9
Willi's Truffled French Fries with Truffle Aioli	9
Roasted Broccolini & Exotic Mushrooms with Miso Butter	9

Turf

Foie Gras "Poppers", Avocado, Honey & Soy	15
Pork Belly Pot Stickers with Five Spice & Shiitake Mushrooms	9.5
Grilled Quail with Roasted Grapes, Cracked Hazelnuts & Saba	13
Jones Farm Rabbit Rilette, Spiced Grape Chutney	10.5
Roasted Bone Marrow with Toasted Brioche & Red Onion Marmalade (just do it!)	12
Liberty Farms Pulled Duck BBQ, White Cheddar Polenta	10
"Mu Shu Bacon" Chive & Shiso Crepes, Hoisin BBQ Sauce	10.5
Organic "Brick Chicken", Tzatziki Sauce, Fried Onion Salad	10
Crispy Pork Riblets, Pomegranate BBQ, Thai Basil, Pinenuts	11.5
Iberico Pork a La Plancha, Julya's Sauerkraut	18
Moroccan Style Lamb Chops, Preserved Lemon Couscous, Spiced Almonds & Arugula	15
Filet Mignon Sliders, Creamed Spinach, Whole Grain Mustard Bearnaise	15

these items are served raw
gluten free menu available
18% gratuity added to parties of 6 or more

Cheeses

- Selection of Three 12
With 3- 2oz Wine Pairings 25
Selection of Six 22
With 6- 2oz Wine Pairing 48

*served with white truffle honey,
wine crackers & walnut toast*

Delice de La Vallee, Epicurean Connection, Petaluma, CA

A blend of triple cream cow's milk & goat's milk.
A fresh cheese that is smooth, creamy & luxurious.

Harbison, Cellars at Jasper Hill, VT

Cow's milk cheese wrapped in Spruce bark.
A balance of sweet nutty flavors with herbal & woody notes.

O'Banon, Cariole, IN

Goat's milk cheese, wrapped in chestnut leaves &
soaked in bourbon. Firm with a smooth, soft white texture.

Goat Gouda, Central Coast Creamery, CA

Goat's milk cheese, Semi-hard with slightly nutty,
sweet flavor & a caramel aroma.

Cabot Clothbound Cheddar, Jasper Hill Farms, VT

Cow's milk Cheddar that is sharp & creamy. Aged for twelve months.

Truffle Tremor, Cypress Grove, Humboldt County, CA

Tome style goat cheese, natural velvety texture with hint of truffles.

***Baserri, Barinaga Ranch, Marshall, CA**

Sheep's milk cheese. Made in the Basque tradition that creates
a rich, nutty flavor with a firm texture. Aged for Sixty Days.

***Big Woods Blue, Shephard's Way, MN**

Sheep's milk cheese, creamy with an irresistible sharpness
that is undeniably blue.

***Smokey Blue, Rogue Creamery, OR**

Cow's milk cheese, cold smoked over hazelnut shells.
A sharp spiciness tempered by a sweet smokey finish.

**this cheese is made with raw milk*

Charcuterie

Hand Crafted Cured Meats from Fra'Mani

Selection of Three 10.5

*served with shaved fennel & parmesan,
caper berries & warm bruschetta*

Salametto Piccante

Spanish-influenced, spicy dry chorizo. Loop-shaped & brick-red in
color, with a touch of heat & smokiness, seasoned with pimenton.

Salame Nostrano

Nostrano, meaning "our own." Coarsely ground,
finely bound, mild & sweet.

Salame Toscano

Deep burgundy color, salty. Produced in the Tuscan
tradition of pairing foods with unsalted breads.

Salametto

Small, course ground & garlic scented.
Rich in color & full flavored.

Creminelli Wild Boar Salame

A mix of wild boar & pork, seasoned
with a hint of clove & juniper for a robust yet sweet flavor.

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Desserts

Warm Scharffen Berger Flourless Chocolate Cake
Peanut Butter Caramel, Vanilla Bean Ice Cream & Sea Salt Peanuts

Warm Persimmon & Cream Cheese Bundt Cake

Meyer Lemon Pudding Cake
Huckleberries & Vanilla Creme Fraiche

Butterscotch Creme Brulee, Fleur de Sel

Chocolate Chunk & Banana Croissant Bread Pudding

All Desserts 8

“Liquid Dessert”

For those that prefer to drink their Sweets
A selection of three fine dessert wines. 16.

Dr. Loosen Riesling Beerenauslese 2006
Donnafugata “Ben Ryé” Passito di Zibibbo 2008
Chambers “Rosewood Vnyds” Muscat NV

or

Niepoort’s Colheita 1986
Cossart Gordon Bual Madeira 10 yr
Quinta do Vesuvio Vintage Port 2001

Taylor Maid Farms Organic French Press Coffee

Winter harvest Roast (fair trade & shade grown) 4 sml / 8 lrg
Farmhouse Decaf (fair trade & shade grown) 4 sml / 8 lrg

Espresso 3
Cappuccino 4
Latte or Hot Chocolate 4
Mocha 5

Premium Teas by The Republic of Tea 4

Organic Breakfast (black) Ginger Peach (black)
Acai Green Tea Good Hope Vanilla (herbal)
Lemon Chamomile (decaf) Organic Mint (decaf)

Tasty Alternatives

Bundaberg Ginger Beer 6
Hank’s Black Cherry Soda 6
Willi’s Iced Tea or Arnold Palmer (Refills) 4
Lemonade, Raspberry Lemonade or Raspberry Iced Tea 4
Willi’s Elderflower or Raspberry Spritzer 3.5
Llanlyr ‘Source’ Still or Sparkling Water - Wales 6

Dessert Wines

All wines are 3 oz. pours

Domaine Huet “Moelleux” “Le Mont” - Vouvray 2009, Val de Loire 14
Intense mineral driven Chenin Blanc with notes of flint, hay and melon rind, develops with green fig, mango & a hint of green tea

Dr. Loosen – Riesling Beerenauslese 2006, Mosel-Saar-Ruwer 22.5
Very pure in flavor with a delicate sweetness of nectarine & apple that lasts through the long finish

Chambers - Muscat “Rosewood Vnyds”, Rutherglen, South Australia 8
Hazelnut & orange peel with dried herbs, white flowers, cedar & cocoa

Donnafugata ‘Ben Ryé’- Zibibbo 2008, DOC Passito di Pantelleria 16
Apricot & peach with dried fig, honey, herbs & mineral notes

Piazzano - Vin Santo Bianco 2003, Chianti, Toscana 13
Honeyed stonefruits, golden raisin, sandalwood, orange peel, cinnamon & clove with a round, lush finish

Ferrari-Carano “Eldorado Noir”– Black Muscat 2009, RRV 11
Very aromatic with rose petal, blueberry & strawberry, rich but with cleansing acidity

Niepoort – Tawny Port, Colheita 1984, Douro 18
Golden raisin, toasted almond, caramelized marmalade, sandalwood, orange peel & a fresh, lingering finish

Cossart Gordon – Bual 10 year, Madeira 10
Hazelnut, prune, almond & toffee with a smooth soft finish

Valdespino – Oloroso Solera 1842 VOS Sherry, Jerez 15
Notes of bitter chocolate, raisin, cream, caramel & fresh walnut

Quinta do Vesuvio – Vintage Port 2001, Douro 13.5
Velvety with violet, pepper, jammy blackberry & firm tannins

Beer

Scrimshaw - Pilsner, North Coast Brewing Co., Fort Bragg 5
Poleeko Gold - Pale Ale, Anderson Valley Brewing Co., Boonville 5
Alaskan Amber - Amber, Alaskan Brewing Co., Juneau 5
Stone IPA - India Pale Ale, Stone Brewing Co., Escondido 6
Paulaner n/a - Munich, Germany 5