



STARTERS

Yellowfin Tuna Tartare

Avocado, Pumpkin Seeds, Poblano Chili, Citrus Vinaigrette, Fresh Taro Chips 13.

Vongole

Manila Clams, Toasted Ciabatta, Calabrese Sausage and White Wine Broth 11.

Seared Dungeness Crab Cake

Meyer Lemon-Tarragon Aioli, Petite Summer Salad 15.

Be Wise Farms Heirloom Tomato "Tower"

Mozzarella di Bufala, Basil, 12 Year Old Aged balsamic Vinegar, Numero Uno Olive Oil 12.

Mint, Peach and Prosciutto Salad

Vine Ripened Fitzimmon Ranch Organic Peaches, Citrus Vinaigrette 9.

Grilled Prawn Salad "Provençal"

Petite Arugula and Tear Drop Tomato Salad, Crisp Fried Onions, Nicoise Olive Vinaigrette 14.

Market Salad

Scarborough Farms Baby Mixed Lettuces, Tear Drop Tomatoes, Summer Truffle Vinaigrette 8.50

Caesar Salad

Asiago Croutons, Parmigiano Reggiano, Marinated Spanish Anchovy 8.50

ENTRÉES

Roast Monkfish

Haricot Verts, Curried New Potatoes, Saffron Nage, Parsley Salad 24.

Pacific Halibut

Fricasse of Summer Chanterelle Mushrooms and Fava Beans,
Roasted Piquillo Pepper Relish, Herb Jus 24.

Pan Seared Diver Scallops

Braised Connelly Farms Baby Leeks, White Truffle Scented Potato Mousseline, Herb Salad 26.50

Spaghettini

Dungeness Crab Meat, Roasted Roma Tomatoes, Sweet White Corn, Light Herb Sauce 19.

Grilled Jumbo Prawns Risotto "Valenciana"

Sweet Peas, Saffron, Chorizo Bilbao, Roasted Roma tomatoes 22.50

Citrus-Basil Roasted Free-Range Chicken

Ratatouille-Stuffed Peppers, Baby Potato Confit, Natural Herb Jus 22.

Grilled Lamb Sirloin Scented with Herbs de Provence

Lavender-Thyme Jus, Zucchini and Tomato Tian, Baby Potatoes 29.

Grilled All Natural "Brandt Farms" Ribeye

Sausalito Springs Watercress, Thyme Roasted Fingerling Potatoes, Romesco Glaze 34.