

# Appetizers

## CHARCUTERIE (FOR 2)

Cured meats, pate, marinated olives, assorted cheese, IPA mustard, Marcona almonds, baguettini \$16

### CROSTINI

Candied salmon, sour apple, smoked honey, whipped goat cheese, toasted almonds, greens \$13

### TEMPURA LOBSTER

Sweet chili cream and kombu dashi dipping sauce \$14

# Entrées

#### BUCATINI

Pancetta, sage butter, roasted winter squash, baby kale, candied pepitas, aged white cheddar \$28

### RACK OF LAMB

Roasted Anderson Valley lamb, root vegetables, apple brandy cream, shaved Manchego \$39

### SURF AND TURF

6 oz. USDA Prime New York Strip, herb and garlic marinated prawns, whipped potatoes, roasted baby carrots \$40



### CHOCOLATE OPERA TORTE

Hazelnut sponge, mocha butter cream, dark chocolate ganache