



Dinner

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF POTATO PARMESAN SOUP, PARSLEY PISTOU AND FRIED BLACK PEPPER	11
LOLLO ROSSO LETTUCES, SHAVED VEGETABLES, GOAT CHEESE MOUSSE AND DIJON VINAIGRETTE	11
CAESAR SALAD, SOURDOUGH CROUTONS, SHAVED PARMESAN AND BOQUERONES	12
AZOLLA FARMS BEETS AND LOCAL CITRUS, ROASTED CASHEW, PICKLED SUNCHOKES AND VERBENA	12
HOUSE MADE POTATO GNOCCHI, HEN OF THE WOODS MUSHROOMS AND PARMESAN CREAM	16
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, QUAIL EGG, TOAST POINTS	17
HOUSE MADE CHARCUTERIE PLATE, TERRINES, PÂTÉS AND SALUMI, GRILLED BREAD	22

Chef's Sides

8

POMMES PURÉES

ROASTED CAULIFLOWER WITH ALMONDS AND CALABRIAN CHILIS

CARAMELIZED BRUSSELS SPROUTS AND BACON

HAND CUT TAGLIATELLE, BURRATA AND MENDOCINO BLACK TRUMPET MUSHROOMS	24
ROASTED SWORDFISH, BRAISED BABY ARTICHOKE, ENGLISH PEAS AND MEYER LEMON	34
ROASTED PITMAN FARMS CHICKEN, AZOLLA FARMS BROCCOLI, FINGERLING POTATOES, AGED CHEDDAR, BLACK GARLIC	28
CRISPY LIBERTY DUCK CONFIT, SMOKED PORK BELLY, RISO BIANCO BEANS AND LACINATO KALE	29
ROASTED LIBERTY DUCK BREAST, FARRO VERDE, HONEY ROASTED NANTES CARROTS, PISTACHIO, BLOOD ORANGE	36
GRILLED RED DUROC PORK CHOP, CRISPY POLENTA, SPRING ONIONS AND PEA TENDRILS, ROASTED CHILI ROMESCO	34
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	20
SLOW ROASTED SHORT RIB, BACON, ROASTED MUSHROOMS, POMMES PURÉES, RED WINE JUS	39
ALMOND WOOD GRILLED PRIME NEW YORK, POTATO PAVÉ, CARAMELIZED SHALLOTS, BONE MARROW JUS	46
GRILLED RIB STEAK FOR TWO, CANDY CAP MUSHROOM CRUST, CREAMED BROCCOLI AND DUCK FAT POTATOES	94