

Appetizers

MINI DUCK CONFIT TACOS

Frisee Salad, Feta Cheese, Chipotle Sauce

15

BURGUNDY & THYME INFUSED ESCARGOT 'EN CROÛTE'

Short Rib, Wild Mushrooms, Green Garlic Butter, Puff Pastry

15

BLACKENED RARE AHI

Mango, Asian Pear, Cucumber, Wasabi-Yuzu Dressing

15

CRAB & SHRIMP CAKES

Oven Dried Tomato Compote, Fennel-Daikon Salad,
Champagne Beurre Blanc

15

WILD MUSHROOM RAVIOLI

Asparagus Tips, Tomato Compote, Manchego Cheese, Truffle Oil

14

Soups and Salads

ORGANIC RAINBOW BEET SALAD

Local Dates, Soft Goat Cheese, Tomatoes,
Pesto, Pink Peppercorn Vinaigrette

MINI 9 / FULL 15

CALIFORNIA ORGANIC MINI KALE SALAD

Add 7oz Salmon 22 Add Chicken 18 Add Shrimp 19

Local Medjool Dates, Grapefruit, Avocado, Walnuts,
Heirloom Tomato, Shaved Parmesan, Caper-Citrus Vinaigrette

MINI 7 / FULL 14

CORK TREE CAESAR

Add 7oz Salmon 20 Add Chicken 16 Add Shrimp 17

House made Caesar Dressing, Herbed Manchego Frico,
Grilled Avocado, Cotija Cheese

MINI 7 / FULL 12

BABY ICEBERG WEDGES

Roasted Tomatoes, Applewood Bacon,
Creamy Point Reyes Bleu Cheese Dressing

MINI 7 / FULL 12

DEMITASSE SOUP TASTING

Mushroom, Asparagus, Tomato

13

SPLIT PLATE CHARGE 7.50

All Major Credit Cards Accepted / Sales Tax Will Be Added to All Taxable Items

Not Responsible for Lost or Stolen Articles

Entrees

MARINATED COLORADO LAMB CHOPS

Wild Mushroom Risotto, Sumac Spiced Carrots,
Mint Demi Glace, Curry Oil

54

PRIME NEW YORK STEAK FRITES

Truffle, Pomme Frites, Herb Butter, Red Wine Reduction

48

SEARED CHILEAN SEA BASS

Miso Ginger Marinade, Roasted Fingerling Potatoes,
Watercress, Shiitake, Sweet Chili Sauce

43

BEEF FILET MIGNON

Creamed Spinach, Fingerling Potatoes,
Point Reyes Bleu Cheese Butter, Zinfandel Reduction

42

SAN FRANCISCO STYLE CIOPPINO

Salmon, Sea Bass, Shrimp, Scallop, Lobster, Mussels,
Clams, Crab, Hearty Fish Stock

42

SEARED JUMBO SCALLOPS

Sweet Corn, Citrus Risotto, Asparagus, Micro Green Salad,
Blood Orange Emulsion

36

ROASTED SCOTTISH SALMON

Dungeness Crab-Horseradish Crust, Sautéed Spinach,
Beurre Blanc, Fingerling Potatoes

36

CHEF'S 36-HOUR PORK SHANK

Roasted Garlic Mashed Potatoes, Hydroponic Watercress,
Baby Carrots, Asparagus, Cabernet Reduction

36

MARINATED DUCK BREAST & SMOKED WILD MUSHROOM RISOTTO

Forest Mushrooms, Butternut Squash, Risotto, Pomegranate Syrup

34

JIDORI FARMS FREE RANGE CHICKEN

Herb Roasted, Braised Swiss Chard, Baby Carrots,
Sauce Supreme, Black Truffle

30

VEGETARIAN POLENTA STACK

Spinach, Red & Yellow Beets, Portabella Mushroom
French Lentils, Warm Goat Cheese, Hibiscus Reduction

26

Side Dishes "Enough for Two"

TRUFFLE POMMES FRITES 9 WOK SEARED BRUSSEL SPROUTS 9
CREAMED ALFREDO SPINACH 9 BLUE CHEESE MASHED POTATO 9