

## *Appetizers*

### **MINI DUCK CONFIT TACOS**

Frisee Salad, Feta Cheese, Chipotle Sauce

15

### **ESCARGOT 'EN CROÛTE'**

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

15

### **WILD MUSHROOM RAVIOLI**

Asparagus Tips, Tomato Compote, Manchego Cheese, Truffle Oil

14

### **BLACKENED RARE AHI**

Mango, Asian Pear, Cucumber, Wasabi-Yuzu Dressing

15

### **BLUE CRAB & SHRIMP CAKES**

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

15

## *Soups and Salads*

### **DEMITASSE SOUP TASTING**

Mushroom, Asparagus, Tomato

13

### **ORGANIC RAINBOW BEET SALAD**

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

MINI 9 / FULL 15

### **CORK TREE CAESAR**

Hearts of Romaine, Brioche,  
Cotija Cheese, Caesar Dressing

MINI 7 / FULL 12

### **BABY ICEBERG WEDGES**

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

MINI 7 / FULL 12

### **CALIFORNIA ORGANIC MINI KALE SALAD**

Add 7oz Salmon 22      Add Chicken 18      Add Shrimp 19

Toasted Pumpkin Seeds, Shaved Parmesan-Reggiano,  
Anchovy, Caper-Citrus Vinaigrette

MINI 7 / FULL 14

### **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*

### **PRIME NEW YORK STEAK FRITES**

Baby Kale Salad, Pomme Frites, Maitre d' Hotel Butter, Red Wine Sauce  
48

### **PILOT FARMS OVEN ROASTED LAMB RACK**

Roasted Fingerling Potatoes, Baby Fennel, Baby Carrots, Tomato Fondue,  
Black Olive Tapenade, Lamb Jus, Curry Oil  
45

### **BEEF FILET MIGNON**

Creamed Spinach, Fingerling Potatoes, Point Blue Reyes Bleu Cheese Butter  
Zinfandel Sauce  
42

### **SEARED JUMBO SCALLOPS**

Sweet Corn, Citrus Risotto, Asparagus, Micro Green,  
Blood Orange Emulsion  
32

### **ANTARCTICA SAUTÉED SEA BASS**

Miso Ginger Marinade, Roasted Fingerling Potatoes, Watercress, Shiitake  
39

### **ROASTED LOCH DUART SALMON**

Dungeness Crab-Horseradish Crust, Sautéed Spinach,  
Chipotle-Tomato Relish, Fingerling Potatoes  
32

### **MEDITERRANEAN BOUILLABAISSE**

Salmon, Sea Bass, Shrimp, Scallop, Lobster, Celery, Carrots, Tomato, Saffron Broth  
42

### **CHEF'S 36-HOUR PORK SHANK**

Roasted Garlic Mashed Potatoes, Hydroponic Watercress, Baby Carrots, Asparagus  
Cabernet Reduction  
35

### **MARINATED DUCK BREAST & SMOKED WILD MUSHROOM RISOTTO**

Forest Mushrooms, Butternut Squash, Arborio Rice, Pomegranate Syrup  
34

### **HERB ROASTED FREE RANGE CHICKEN**

Mushroom Bread Pudding, Braised Swiss Chard, Baby Carrots, Sauce Supreme,  
Black Truffle  
29

### **VEGETARIAN POLENTA STACK**

Spinach, Red & Yellow Beets, Portabella Mushroom  
French Lentils, Warm Goat Cheese, Hibiscus Reduction  
27

## *Side Dishes "Enough for Two"*

HERBED POMMES FRITES 9 BRUSSEL SPROUTS 9  
CREAMED SPINACH 9 SMOKED ONION RINGS, SPICY AIOLI 9