

## *Appetizers*

### **MINI DUCK CONFIT TACOS**

Frisee Salad, Feta Cheese, Chipotle Sauce

16

### **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 Salmon 23      Add Chicken 19      Add Shrimp 23

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

MINI 7 / FULL 14

### **CORK TREE CAESAR**

Add Salmon 21      Add Chicken 17      Add Shrimp 21

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

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*

### **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