3 COURSE PRIX-FIXE OUTSIDE DINING

Forty Five Dollars per Guest. Please Select 1 Item per Course.

**Starter**
- Baby Lettuce Salad, pickled beets, buttermilk dress, Pt Reyes blue cheese crumbles
- Di Stefano Burrata, sprouts, cara cara oranges, house shokupan toast
- Buttermilk Fried Chicken, house pickles, chimichurri aioli

**Main**
- Creste di Gallo, house made, wild mushroom, cream of spinach, feta, almonds
- Baja Kanpachi, basil persillade, heirloom polenta, spring legume
- Slow Braised Beef Ribs, parsnip-potato mash, garlic chips, asparagus, chives

**Dessert**
- Flourless Chocolate Cake, chantilly, huckleberry jam
- Banana Cream Pie Parfait, custard, spiced honey whip, almond streusel
- Local Cheese Plate, house shokupan toast, market compote

**In Case You Want More :-)**
- House Shokupan Thick Toast for the Table, with honey butter  5
- Dungeness Crab Mac & Cheese, with house-made cresti di gallo  18
- Roasted Kampachi Collar, chickpeas hummus, green onion persillade  15

3 Course Beverage Pairing  28

Beverage Pairing Suggestions  By the Glass
- J Laurent, Cremant Brut Rose  13
- Campion Chardonnay  15
- Schonramer Gold Lager  10
- Conduit, Unfiltered Grenache Noir  13
- Akishika, Super Dry Nama Ginjo  17
- Phillips Hill, Pinot Noir  16
- "Night Cap" (White Port + Sabe Gold)  10
- Lacuesta Vermut Roja  9
- Broadbent Madeira 5 Year Reserva  9
- Kido, Nama Junmai Ginjo First Press  17
- Holy Craft "Harajuku Girl" Rice Lager  5