

TO EAT

SALT & VINEGAR POPCORN 3

PAN-SEARED SNAP BEANS 10

GREEN LENTIL CROQUETTES 8

COLORADO GRASS-FED BURGER* 16

SPRING ASPARAGUS SOUP 8

MAFALDINE & SPRING VEGETABLES 16

MARINATED MOZZARELLA 10

CHÈVRE & ARUGULA AGNOLOTTI 16

BEEF TARTARE* 12

DUNGENESS CRAB GNOCCHI 18

CHAMOMILE CURED STEELHEAD* 12

GREEN CURRY JACKFRUIT 18

MIZUNA & BUTTER LETTUCE SALAD 10

TANDOORI CHICKEN 22

KALE & QUINOA SALAD 10

LAMB LEG ROULADE 24

BACON & EGG* 10

SEARED DIVER SCALLOPS* 25

CRISPY CELERY ROOT 12

GRILLED SIRLOIN 'BULGOGI'* 25

**CHEF'S SEVEN COURSE TASTING MENU
80 FOR TWO - WINE PAIRINGS 25/PERSON
(WHOLE TABLE PARTICIPATION REQUIRED)**

CHEFS

JONATHAN POWER

KATHRYN GILLETTE

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS