

**three course prix fixe sunday – thursday 39**

select soup or salad, entrée & dessert  
add two wines 3oz “tastes” for only \$10 more

**Appetizers**

**House Made Flatbread w/ trio of dips 7**

bread basket only 4, eggplant, walnut & rst’d garlic dip 3, butter bean, cilantro & feta dip 3, rst’d red pepper & goat cheese dip 3

**Marinated Olives & Feta 5**

Castelvetrano green olives, Karoun Dairy feta with Arbequina olive oil, Meyer lemon, garlic & herbs

**Soup & Salads**

**Soup of the Day cup 4 / bowl 6**

**Rumi Salad 8**

baby lettuces, vanilla marinated pears, pomegranate arils, toasted almonds, pomegranate vinaigrette...  
add blue cheese 2

**Sweet Gem Salad 8**

sweet gem lettuce, creamy caesar dressing, house made croutons, Vella dry jack cheese...  
add grilled chicken breast 4

**Sweet Spice Roasted Beet & Goat Cheese Salad 9**

wild arugula, pistachio crusted Laura Chenel goat cheese, cara cara orange, toasted pistachios, golden balsamic-roasted garlic vinaigrette

**Shaved Apple & Blue Cheese Salad 9**

shaved to order apple, fennel, sweet gem lettuce, Pt Reyes blue cheese, toasted walnuts & cider vinaigrette

**Rainbow Endive & Baby Arugula Salad 9**

hearts of palm, shaved Bellwether cheese, toasted walnut vinaigrette

**Small Plates**

**Hot Smoked Salmon & Fresh Corn Polenta Cake 11**

house smoked Loch Duarte salmon candy, fried polenta cake, wild arugula, caper chive creme fraiche

**House Made Flatbread Pizza 11**

melted leeks, roasted garlic, bacon, Bellwether pecorino & fresh mozzarella, chili flake, tomato sauce

**Cheese Board 14**

Point Reyes blue (cow), Herbed Laura Chenel (goat), Bellwether San Andreas (sheep), cherry pear compote, dried figs & toasted nuts

**White Wine Steamed Manila Clams & Mussels 11**

tender west coast clams & PEI mussels, garlic white wine butter sauce & Napa loaf toasts

**House Made Gnocchi Appetizer 14**

russet potato gnocchi, shredded Fulton Valley chicken, Bloomsdale spinach, San Andreas pecorino breadcrumbs

**Rosen Ranch Top Round of Lamb 13**

grilled “Rumi Spiced” lamb, saffron rice, melted leeks, cucumber yogurt

**Sterling Silver Ranch New York Steak Beef Skewer 15**

grilled NY Steak, arugula, balsamic reduction

**Ginger - Lime Aleppo Grilled Prawn Skewer 13**

wild arugula, house made red onion pickle

**Entrees**

**Sterling Silver Ranch 10oz New York Steak 28**

potatoes Pont Neuf, grilled asparagus, sautéed swiss chard, chocolate Aleppo pepper demi

**Niman Ranch Braised Beef Short Ribs 23**

roasted chestnut mashed potatoes, grilled asparagus and carrots, red wine mushroom demi

**Niman Heritage Pork 24**

grilled tenderloin of pork, shredded BBQ pork shoulder, brown sugar & hazelnut roasted Kabocha squash, whipped molasses yams golden balsamic brown butter vinaigrette

**Rosen Ranch Slow Braised Lamb Shank 28**

farro & cranberry beans sautéed w/ rst’d butternut squash & pomegranate arils, warm root vegetable salad tossed in a leek & whole grain mustard dressing

**Fulton Valley Chicken Scallopini 22**

thinly pounded & lightly breaded, za’atar spiced chicken breast saffron almond rice pilaf, charred brussels sprouts & braised leeks, white wine caper sauce & tangy mint cucumber yogurt sauce

**Seafood Cioppino 28 (portioned for 2 at \$47)**

local dungeness crab, manila clams, prawns, sole, mussels, scallops, tomato broth, garlic toast

**Steel Pan Seared Local Petrale Sole 24**

farro with melted leeks, snow peas, cara cara & blood orange segments, pickled fennel, cara cara vinaigrette

**Sea of Cortez Scallops 26**

roasted cauliflower, Manila clams, soft polenta, bacon raisin caper agro dolce sauce, curry oil

**Pasta with Merguez Sausage 19**

Rustichella Rigatoncini with basil-lemon tomato sauce, Merguez sausage, fire roasted red peppers & Castelvatrano olives finished with feta & basil

**House Made Gnocchi 19**

hand rolled russet potato gnocchi, shredded Fulton Valley chicken, Bloomsdale spinach, San Andreas pecorino breadcrumbs

**Niman Ranch Shredded Pork Sliders 15**

three pulled pork sliders with house BBQ sauce, cole slaw, salt & peppered garlic fries

**Niman Ranch All Natural Beef Cheeseburger 15**

choice of carmody, white cheddar or blue cheese, pickled red onion & Mediterranean cucumbers, chipotle ketchup, salt & peppered garlic fries

**Five Vegetarian Tastes 20**

mashed Yukon Gold potatoes 5  
sautéed Bloomsdale spinach 5  
curry roasted cauliflower 4  
charred brussels sprouts w/ brown butter vinaigrette 5  
brown sugar & hazelnut rst’d Kabocha squash 5