

### Starters

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

eggplant, walnut & rst'd garlic dip / butter bean, cilantro & feta dip / rst'd red pepper & goat cheese dip OR bread basket only \$4

#### Marinated Castelveltrano Olives & Feta 5

castelveltrano green olives, karoun dairy feta with arbequina olive oil, Meyer lemon, garlic & herbs

### Appetizers

#### Hot Smoked Salmon & Corn Polenta Cake 11

house smoked loch duarte salmon candy, fried polenta cake, wild arugula, caper chive creme fraiche

#### House Made Flatbread Pizza 11

seared mushroom & caramelized onion flatbread with dry jack & aged carmody cheeses, fresh herbs

#### Tender West Coast PEI Mussels 14

sauteed west coast mussels with garlic, fennel, saffron & pernod butter broth, grilled bread crusts

#### House Made Gnocchi Appetizer 14

russet potato gnocchi, shredded mary's organic chicken, bloomsdale spinach, beurre blanc, pecorino breadcrumbs

#### Rosen Ranch Top Round of Lamb Skewer 13

"Rumi Seasoned" grilled lamb, almond rice pilaf, melted leeks, cucumber yogurt

#### Marinated Sterling Silver Ranch Filet Skewer 16

grilled filet mignon, pearl coucous, barberries, golden raisins, balsamic reduction

#### Grilled Ginger Lime Aleppo Pepper Prawn Skewer 13

wild arugula, house made red onion pickle

#### Mary's Free Range Chicken Skewer 11

citrus saffron marinated mary's organic chicken, grilled eggplant, barberry & mint English cucumber ribbons

### Soup & Salads

Soup of the Day cup 4 / bowl 6

#### Rumi Salad 8

baby lettuces, vanilla poached pears, toasted almonds, pomegranate vinaigrette...

add point reyes 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 Salad w/ Goat Cheese 9

wild arugula, pistachio dusted laura chenel's goat cheese, organic raspberries, toasted pistachios, golden balsamic-roasted garlic vinaigrette

#### Watercress & Apple Salad 9

Organic Watercress, crisp fennel, shaved granny smith apples, toasted walnuts, creamy gorgonzola dressing

#### Endive & Baby Arugula Salad 9

hearts of palm, bellwether cheese, radicchio, tst'd walnut vinaigrette

### Entrees

#### Sterling Silver Ranch Filet Mignon Steak 29

potatoes pont neuf, blue lake & yellow wax beans sauteed swiss chard, chocolate aleppo pepper demi

#### Niman Ranch Braised Beef Short Ribs 23

chestnut whipped yukon gold potatoes, charred local brussels sprouts, seared crookneck squash, red wine mushroom demi

#### Niman Heritage Pork 21

fig & balsamic glazed & grilled tenderloin of pork, oven roasted tomatoes, lentil & orzo salad, grain mustard & smoked ham hock jus

#### Roasted Rosen Ranch Lamb Top Sirloin 24

tunisian baharat marinated grilled lamb sirloin, roasted acorn squash & thyme scented apples, sugar snap peas, arbequina olive oil, smashed fingerling potatoes, pomegranate drizzle

#### Free Range Chicken Scallopini 22

thinly pounded za'atar spiced mary's chicken breast, almond rice pilaf, sauteed broccolini & braised leeks, white wine caper sauce & tangy mint cucumber yogurt sauce

#### Coriander Dusted Sea of Cortez Scallops 27

steel pan seared scallops, sweet corn polenta cake, grilled portobella mushroom white corn & bacon salad, mache w/ garlic vinaigrette

#### Steel Pan Seared Petrale Sole 26

warm salad of pearl coucous, pea tendrils, asparagus, sugar snaps peas, flambo radishes, cardamom lime vinaigrette

#### Pasta with Merguez Sausage 19

rustichella rigatocini with basil-lemon tomato sauce, merguez sausage, fire roasted red peppers & castelvatrano olives finished with feta & basil

#### House Made Gnocchi with White Gulf Prawns 21

hand rolled russet potato gnocchi, white gulf prawns, rapini, myer lemon, fresh herbs, chili flakes, beurre blanc

#### Niman Ranch Shredded Pork Sliders 15

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

#### Niman Ranch All Natural Beef Cheeseburger 15

pickled red onion & house made pickles, aioli choice of carmody, white cheddar or blue cheese, chipotle ketchup, salt & peppered garlic fries

#### Five Vegetarian Tastes 20

whipped yukon gold potatoes 5  
sauteed broccolini 5  
pan seared oyster mushrooms 5  
charred local brussels sprouts 5  
oven roasted tomatoes 4