

Fall Tasting Menu

November 4, 2023

*Mahi-Mahi with Roasted Beets, Chard,
Sweet Onion Soubise and Basil Oil*

Matsutake Mushroom Risotto with Thyme and Parmesan Reggiano

*Grilled New York Steak with Red Kuri Squash, Green Beans,
Caramelized Onion and Rosemary Jus**

Assorted Cheeses with Local Pears and Candied Pecans – add 15.

*Black Mission Figs and Strawberries with Star Anise Ice Cream,
Balsamic, and Shortbread Cookie*

\$77. per person

** Contains raw or undercooked items that may increase your risk of food borne illness*

Small Plates

Local Oysters on the Half Shell with Lime-Ginger Vinaigrette 24.*

Sweet Onion Tart with Hazelnut Butter and Sunchoke Chips 15.

Saleh's Calamari with Parsley Salad, Fried Capers and Aioli 18.*

Kuri Squash and Apple Salad with Arugula, Blue Cheese, Pecans and Cider Vinaigrette 17.

Butternut Squash and Ricotta Agnolotti with Matsutake Mushrooms and Sage, Brown Butter 17.

Organic Field Greens with Herbed Goat Cheese Crostini and Sherry Vinaigrette 11.

Matsutake Mushroom Risotto with Thyme and Parmesan Reggiano 17.

Celery Root Soup with Toasted Hazelnuts and Dill 11.

Big Plates

Mahi-Mahi with Roasted Beets, Braised Fennel, Kale, Tarragon and Cranberry Vinaigrette 42.*

Black Cod with Kuri Squash, Roasted Cauliflower, Savoy Cabbage and Fig Vinaigrette 43.*

Grilled Venison Leg with Spagetti Squash, Brussels Sprouts, Roasted Apple and Thyme Jus 40.*

White Wine Braised Duck Leg with Cranberry Beans, Brussels Sprouts and Carrots 42

Grilled Iberico Pork Loin with Jalapeno Spaetzle, Green Beans, Bacon, Peppers and Balsamic Jus 42.*

SRF Kobe Hanger Steak with Lesate Potatoes, Rapini, Shishito Peppers and Horseradish Jus 48.*

Assorted Cheeses with Local Pears and Candied Pecans 15.