

DINNER

APPETIZERS

Butternut Squash Soup \$14

Apple and Sage Crisps, Honey Ginger

Garden Market Greens \$15

Gorgonzola, Pecans, Apricots, Fines Herbes, Agave Champagne Vinaigrette

Crottin de Chavignol \$16

Red & Golden Beets, Candy Beets, Kale, Black Garlic Balsamic Vinaigrette

Crab Cake \$17

Petite Salad, Fennel Remoulade, Charred Lemon

Octopus \$17

Green Garbanzo, Blood Orange, Cerignola Olives, Watermelon & Purple Radishes, Rock Chives

MAIN COURSE

Scottish Salmon \$33

Corn Risotto, Squash Blossom, Opal Basil, Provençal Dill Veloute

Branzino \$34

Snow Peas & Wild Mushrooms, Citrus Potato Purée, Oreganata

Creekstone Filet Mignon \$44

Glazed Asparagus, Potato Pave, Horseradish Crème Fraîche, Sauce Robert

Organic Sage Chicken \$29

Carrot Purée, Brussels Sprouts, Herbed Brown Chicken Au Jus

Spaguetini Squash \$26

Zucchini, Heirloom Carrots, Pinenuts, Pepperoncini Emulsion, Périgord Black Truffle

Rigatoni \$23

Pomodoro Sauce, Artisanal Ricotta, Basil Oil

Wagyu Burger \$25

Aged Cheddar, Fig Tomato Marmalade, Yucca Steak Fries, Meyer Lemon Aioli

** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

SIDES

Glazed Baby Carrots \$7

Citrus Pomme Purée \$7

Sautéed Greens with Tarragon and Shallots \$7

Yucca Fries \$7

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