

SEARED SCALLOP & AVOCADO CROSTINI

Tomato & Mild Chili

CARNE CRUDA CROSTINI

Harris Ranch Beef, Parmigiano Reggiano, Lemon

MARINATED TOMATOES & BURRATA SALAD

Beldi Olive Oil & Sea Salt

CALAMARATA

San Marzano Tomatoes, Wild Shrimp & Lobster

GRILLED NEW YORK

Porcini Rub, Rapini and Sicilian Olive Oil, Manodori

OR

GRILLED WILD KING SALMON

Sweet Corn, Fregula & Summer Savory

ALMOND CAKE

Strawberries & Stracciatella Cream



DUNGENESS CRAB CROSTONE

Chives, Ken's Bread, Avocado, Meyer Lemon

PACIFIC OYSTERS ON THE HALF SHELL

White Kimchi

RADICCHIO

Anchovy, Pecorino Romano, Lemon &
Sourdough Croutons

GRILLED SWORDFISH "AU POIVRE"

Chanterelle & Butternut Squash Sauté, Armagnac

OR

VEAL OSSO BUCCO

Seared Savoy Cabbage, Madeira,
Roasted Heirloom Apple

BITTERSWEET CHOCOLATE BUDINO

Shortbread



CAULIFLOWER & GRUYERE SOUP

Gruyere, Organic Cauliflower, Beurre Noir

TARRAGON-POACHED FREE-RANGE CHICKEN BREAST

Romaine, Bacon, Roquefort, Avocado,
Cherry Tomato, Grain Mustard Vinaigrette

OR

ROASTED NORTHWEST-CAUGHT BLACK COD

Ranch Gordo Yellow-Eyed Peas,
Finocchiona Salame, Salsa Rossa

LAURETTA JEAN'S MIXED BERRY PIE

Whipped Cream



SHREDDED PARSNIP AND POTATO CAKE

Caviar, Chive Crème Fraiche

MEDITERRANEAN TURKEY MEATBALLS

Tzatziki, Aleppo Pepper

SPANISH CROQUETTES

Potato, Serrano Ham, & Manchego

RARE YELLOWFIN TUNA

with Aioli & Cucumber

ASSORTED CHARCUTERIE

Pickles, Mustards & Ken's Baguette

ASSORTED COOKIES & SWEETS

