

Appetizers

Roasted Winter Squash Soup *V GF*
Spiced Pepitas, Crispy Sage, Espelette 16

King Oyster Mushroom Coconut Curry *V GF*
Napa Cabbage, Sweet Peppers, Toasted Hazelnut 21

Fresh Garden Baby Lettuce *GF*
Shaved Asparagus, Frog Hollow Pears, Manchego & Citrus Vinaigrette 19

Heirloom Tomato Toast
Grilled Sourdough, Arugula and Basil Pesto, Valbreso Feta Cheese
Petite Watercress and Aged Balsamic 18

Fire Grilled Marinated Castroville Artichoke *GF*
Wild Rocket Salad with Shaved Parmesan Reggiano
Smokey Chipotle and Parsley Aioli 17

Mixed Baby Greens Salad *GF*
Organic Garden Greens, Heirloom Cherry Tomato, Local Cucumber
Candied Pecan, Goat Cheese, Meyer Lemon Vinaigrette 16

All our herbs and vegetables are grown in our organic gardens
Executive Chef - Matthew Johnson

Entrées

Ginger Lime Marinated Tofu *V GF*
Lemongrass Scented Jasmine Rice with Baby Bok Choy
Coconut Curry Sauce 27

Moroccan Spiced Garden Vegetables *V*
Barley, Dried Apricots, Heirloom Cauliflower, Black Kale
Castelvetrano Olives, Fresh Cilantro, San Marzano Tomato Broth 32

Toasted Farro and Sunflower Sprouts *V*
Grilled Avocado, Breakfast Radishes, Shaved Fennel, Pixie Tangerines
Lemon Chive Vinaigrette 26

House-Made Herb Gnocchi
Young Asparagus, Charred Romanesco, King Oyster Mushrooms
Petite Purple Watercress, Meyer Lemon Nage 28

Fresh Organic Sides

Roasted Brussel Sprouts, Cranberry, Apple Cider Glaze 13 *V GF*

Roasted Squash with Brown Butter Pecan Streusel 13

Confit Heirloom Carrots with Golden Raisin Chutney 16 *GF*

Dessert

Red Ruby Grapefruit Pavlova *V*
Grapefruit Curd & Mango Sorbet 16

Seasonal Sorbet with Fresh Fruit *V GF*
Locally Grown Seasonal Fruit 16

V - Vegan GF - Gluten Free