

STARTERS

JAPANESE CAESAR SALAD

BABY HEARTS OF ROMAINE, DIAKON STRINGS, TOASTED BLACK SESAME SEEDS & UNAGI

\$12

CHARCUTERIE & CHEESE

BOCCALONE FENNEL SALAME & SOPPRESSATA, SPANISH DRUNKEN GOAT & MARIN BLUE

\$16

POMME FRITES

WHITE TRUFFLE OIL, GARLIC & PARMIGIANO-REGGIANO

\$8

WARM MEDLEY OF OLIVES

\$6

WILD ARUGULA SALAD

CHIOGGIA BEETS, BABY ARTICHOKE & MEYER LEMON VINAIGRETTE

\$11

YOUNG GINGER CRISPY LOLLIPOPS WITH NAPA SLAW

\$11

ENTREES

LOCAL CAUGHT CRISPY SALMON

BABY TOT SOI, YOUNG GINGER-GREEN ONION SAUCE & YELLOW BEETS

\$23

CHINESE FIVE SPICE SHORT RIBS

CREAMY POLENTA, ASPARAGUS & NATURAL JUS

\$24

ORCHARD KOBE BURGER

HAVARTI CHEESE, SPICY AIOLI, HOUSE MADE PICKLES & FRIES

\$15

ORGANIC ENGLISH PEA RISOTTO

ROASTED BEETS, FENNEL & PARMIGIANO-REGGIANO

\$19

PIZZA OF THE DAY

\$12