First Tastes

Roasted Marcona Almonds with Sea Salt and Pimente de Espelette
House roasted Spanish almonds seasoned with sea salt and a coarse Spanish slightly spicy paprika 6

Mixed Oil Cured Olives with Blood Orange Zest, Lavender and Fennel Pollen
Mix of Cured imported olive with garlic, crushed red chili, Blood orange zest, lavender and a licorice flavored pollen from fennel tops 7

Daily Charcuterie
Chef's Selection of Cured and Smoked Meats, Artisan Cheese, Cornichon, Olives, Marcona Almonds and Sliced Baguettes 16

House Baked Flatbread
With Roasted Garlic and Meyer Lemon Hummus Middle Eastern/African dip made from chick peas (garbanzos), Tahini, garlic, Meyer lemon and olive oil 9

With Braised Eggplant, Lebni, Sun Dried Mint and Cardamom
Heirloom eggplant with a very creamy delicate flavor blended with sun dried mint, cardamom and a rich Middle Eastern yogurt 9

Sautéed Prawns
With Spanish Chorizo, and Gigandes White Beans 11

Fried Rainbow Chard
With Crushed Hazelnuts, Sherry Vinegar and Sea Salt 8

Fiery Chicken Wings
With Mesquite- Mustard Sauce and Persian Cucumbers 10

Yellowfin Tuna Tataki
With Red Miso Vinaigrette, Yuzu Caviar and Mirin Macerated Cucumbers 12

Fried Channel Islands Calamari
With a Saffron-Smoked Paprika Laced Tomato Coulis 9

Stir Fried Sirloin of Beef and Roasted Garlic-Meyer Lemon Hummus with Pita and Pico De Gallo 12

Pieran's Classic Portuguese Crab Bisque
Cup 9, Bowl 12

Soup of the Day Cup 8, Bowl 10

Salads

French Feta, Persian Cucumber, Cracked Olive, Heirloom Tomato, Sweet Onion, Hearts of Romaine
With Sea Salt, Greek Olive Oil and Zinfandel Vinegar 10
Add Grilled Chicken 4 · Add grilled shrimp (3) 7

Duck Confit, White Asparagus, Wild Baby Arugala, Grilled Fuyu Persimmons and Cured Olive Salad
With Fig Verjus Vinegar- Hazelnut Oil Vinaigrette 12

Tri-Color Roasted Heirloom Beets
With Sweet Pea Guacamole and Cumin Vinaigrette 10

Traditional Caesar Salad
With Golden Garlic-Rubbed Croutons Shredded Grana Padana ½- 6 Full 10

Assorted Baby Field Greens with Locally and Sustainably Grown Raw Vegetables
Petite Heirloom Tomatoes and Aged Balsamic Vinaigrette 9

Fork a

Grilled 14 Ounce Certified Angus Sirloin Steak, Tawny Port- Creole Mustard Reduction
With Vanilla Bean Mashed Potatoes and Farmer's Market Vegetables 26

Double Cut Snake River Farms Pork Rib Chop, Black Strap Molasses- McEwan's Scotch Ale Demi
With Pearl Barley Risotto and Farmer's Market Vegetables 25

Braised Beef Short Ribs, Organic Dried Acai, Cherries, Root Vegetables and Rioja Wine
With Vanilla Bean Mashed Potatoes and Farmer's Market Vegetables 24

Sautéed Brook Trout, Blue Crab and Cornbread Stuffing, Brown Butter- Meyer Lemon Sauce
With Pearl Barley Risotto and Farmer's Market Vegetables 21

Oven-Roasted Salmon Fillet, Roasted Pepper, Black Walnut and Pomegranate Molasses Crust
With Vanilla Bean Mashed Potatoes and Farmer's Market Vegetables 22

Knife

Rosemary-Avocado Honey Marinated Lamb and Vegetable Kebob, Harissa
With Pearl Barley Risotto and Farmer's Market Vegetables 26

Pierano's California Ciopinno
With Fresh Fish, Shellfish, Saffron-Fennel Scented Broth
Accompanied by Grilled Bread and Red Pepper Rouille 28

Herb Crusted Boneless Breast of Shelton Farms Chicken Hand-Gathered Wild Mushroom Jus
With Vanilla Bean Mashed Potatoes and Farmer's Market Vegetables 21

Wood-Fired ½ lb. American Kobe (Waygu) Beef Burger with Roasted Garlic Hummus, Heirloom Tomatoes, Caramelized Onions
and Shoestring French Fries 11

Chef Grenner's Chili of the Day MP

Radiatore Pasta with Fresh Fish, Shellfish and Roasted San Marzano Tomato Sauce
Served with a side of Farmer's Market Vegetables 24

Gnocchi with Meyer Lemon Zest, Cracked Olives, Cold Pressed Extra Virgin Olive Oil
And Grated Grana Padana 16

Desserts

Chef Grenner's Crème Brulee of the Day 9

Jazz and Honey Crisp Apple Pie with Vanilla Whipped Cream 9

Molten Dark Chocolate Cake with Mandarin Orange Sorbet 10

Assorted Seasonal Berries 9

Banana- Bourbon Bread Pudding with Caramel Sauce and Whipped Cream 9

Sea Salt- Caramel and Vanilla Bean Crunch Cake 9