

## Dinner – Fall 2013

### cheese and charcuterie

#### california cheese plate

*(please see our daily cheese menu)*

one / 6    three / 16    five / 25

#### espresso-molasses duck prosciutto

12 *(gf)*

jamón serrano 8 *(gf)*

coppa and lomo 10 *(gf)*

speck apples, organic arugula 12 *(gf)*

pork rillettes pickled mustard seed  
crusty pan de oro bread 10 *(gfo)*

peppercorn chicken pate apple jelly  
crusty pan de oro bread, mostarda 10 *(gfo)*

#### wine country picnic

pork rillettes, chicken pate, local cheeses  
pickles, fruit, honey, mustards, rye crisps 17 *(gfo)*

choose your own picnic 20 *(gfo)*

### in between...

luna burger 8oz natural beef  
aioli, tomato, lettuce, caramelized onions  
cracked pepper roll, pickles  
white cheddar or blue cheese 13 *(gfo)*

quinoa vegetable burger caramelized  
onions  
aioli, lettuce, tomato, cracked pepper roll  
white cheddar or blue cheese 11 *(gfo/vo)*

### grilled flatbreads

fromage-a-trois goat, white cheddar  
and blue cheeses 13

the spaniard manchego, piquillo peppers  
jamón serrano, olives 12

crabby italian rock crab, vine-ripe tomatoes  
spinach-ricotta cheese, red pepper flake 13

royale with cheese beef sausage, white  
cheddar cheese pink peppercorn crema,  
cornmeal fried onions 12

gaucho style chimichurri, lamb sausage  
grilled onion, queso fresco, red wine reduction  
13

...of the day changes daily or on the chef's  
whim

### sides / snacks

cebollas fritas (crispy onion fries)  
house-made ketchup, pink peppercorn crema 6  
*(gf)*

fried chili chickpeas 4 *(gf/v)*

citrus marinated olives 5 *(gf/v)*

basket of flatbread 4 *(v)*

pan con tomate 4 *(v)*

honey-chile walnuts 4 *(gf/v)*

pickled market vegetable trio 6 *(gf/v)*

side farm greens 4 *(gf/v)*

mini mac-n-cheese 5

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### tapas : vegetarian

**meze** smoked paprika hummus  
red quinoa tabbouleh, tzatziki, marinated olives  
grilled flatbread **12** (gfo/vo)

**smoked paprika hummus** grilled  
flatbread **5** (gfo/v)

**black bean and avocado fritters**  
paprika salt, lime crema **5** (gf/vo)

**coconut milk crepes** carrots, radish, onion  
cilantro, basil, mint, microgreens, ginger-chili  
sauce **8** (gf)

**stuffed piquillo peppers** herbed goat cheese,  
basil oil red wine reduction, seasoned breadcrumbs **6**  
(gfo)

**sweet onion pupusas** el salvadorian griddled  
corn quesadillas filled with sweet onions  
queso fresco, spicy cabbage slaw **8**

**local spuds** crispy heirloom potatoes  
marinated olives, sambal rouillé **7** (gf/vo)

**cheesy mac** white cheddar fonduta  
caramelized onion, seasoned breadcrumbs **10**  
add blue crab **3** add chorizo or smoked bacon **2**

### tapas : seafood

**blue crab hushpuppies** avocado  
remoulade **10** (gf)

**calamari** lightly fried and tossed in sambal  
rouillé  
honey, piquillo peppers, cilantro and lime **11**

**manila clams** coconut-tomato curry  
cilantro, lime **14**

**cayucos red abalone “blt”** black pepper  
biscuit  
market lettuce, tomato jam  
crispy ham, fried cornmeal onions **20**

**crab ravioli** spinach ricotta, mascarpone  
basil oil, thyme-roasted tomato sauce **16**

### tapas : meat

**chorizo stuffed dates** bacon wrapped **5** (gf)

**roast chicken empanadas** sweet onion,  
cilantro  
queso fresco, black bean sauce **8**

**meatballs** one lamb, one beef, and one pork  
walnut romesco sauce **6** (gf)

**kurobuta pork short ribs**  
honey-chimichurri sauce **11** (gf)

**garlic-pepper pork belly buns**  
guajillo hoisin, apple kimchee **9**

**achiote lamb skewers** lemon aioli **12** (gf)

**arrachera skirt steak taco** chimichurri  
grilled scallion, charred hot pepper, tomato salsa  
one / **4** four / **14** (gf)

(gf)-gluten free (v)-vegan  
(vo)-vegan option available  
(gfo)-gluten free option available

### tapas : raw

**morro bay oysters** (when available)  
sambal cocktail sauce, lemon, bloody mary  
granita  
1/2 dozen **15** (gf) 1 dozen **27** (gf)

**wild fish ceviche** red onion, cilantro,  
tomato  
avocado, lime, jalapeño, corn tortilla chips **13**  
(gf)

**poke tuna** citrus soy sauce, green onion,  
basil, chili  
furikake, miso-lemon sorbet, prawn crackers **14**

**scallop crudo** coconut milk, lime, cucumber  
hot pepper, cilantro, red onion, hibiscus **15** (gf)

**raw sampler** **24**

Warning: consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of  
food borne illness, especially if you have a medical condition.

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### salads

**farm lettuce** citrus-herb vinaigrette  
red onion, fennel, market vegetables  
rosemary-chili walnuts **7** (*gf/v*)

**grilled heart of romaine** blue cheese  
cream  
rye crisps, balsamic reduction **10** (*gfo/vo*)

**autumn kale** reconstituted raisins  
red onion, chili spiked pepitas, cauliflower  
seasoned breadcrumbs, lemon, olive oil **9**  
(*gfo/v*)

**spice roasted beets** herbed goat cheese  
mousse  
arugula, chili-walnut honeycomb, citrus coulis  
**10** (*gf*)

**apple cobb** hard cooked egg, tomato  
jamon serrano, big rock blue cheese  
avocado, apple-mustard dressing **11** (*gf*)

### large plates

**shellfish caldeirada** manila clams  
scallops, squid, wild fish, chorizo, kale  
saffron-onion broth **27** (*gf*)

**quinoa crusted scallops** puree blanc  
horseradish-beet coulis, beet tartar **24** (*gf*)

**sweet potato-ricotta gnocchi** sage brown  
butter  
candied squash, shaved manchego **23**

**oxtail potjie** red wine and tomato stew with  
bacon  
heirloom potatoes, leeks, carrots  
and root vegetables **22** (*gf*)

**10oz skirt steak** cumin black beans  
flash-grilled peppers, tomato salsa, queso fresco  
**27** (*gf*)

**24-hour brined chicken** grilled breast,  
confit leg and thigh, dressed chicories, bacon  
marmalade  
apple-mustard vinaigrette **24** (*gf*)

**quail cassoulet** lentils, okra, pork belly  
seasoned breadcrumbs **26** (*gfo*)

**tonight's sustainable fish**  
chefs choice of accompaniments **AQ**

*\$12 Corkage Fee per 750mL bottle  
Carry-In Dessert Charge \$2 per person / Sales Tax 8%  
18% service charge on parties of 6 or more*