

F I R S T

CHARCUTERIE

Artisan Cured Salumi and Meats, Pickled Vegetables, Grilled Bread
Small Board 25
Large Board 35

STEAMED AQUA FARMS MUSSELS OR CLAMS

Cipollini Onions and Parsley, Chardonnay Butter
19

LOCAL OYSTERS

Cocktail Sauce, Mignonette and Horseradish
Half Dozen 18
One Dozen 35

SEARED NEW CALEDONIAN PRAWNS

Avocado Mousse and Compressed Melon, Lemon Verbena
28

BLACK TRUFFLE RISOTTO

Slivered Castroville Artichokes and Aged Parmesan, Saba Vinegar
26

S O U P

HEIRLOOM SQUASH SOUP

Duck Confit, Hazelnuts and Pickled Cranberries, Local Honeycomb
18

BELUGA LENTIL SOUP

Spiced Carrot Foam, Soledad Crème Fraîche, and Abalone Mushrooms
18

G R E E N S

RAW FAIRYTAIL PUMPKIN SALAD

Toasted Pepitas and Blonde Frisée, Pomegranate Vinaigrette
19

COLEMAN FARMS LIMESTONE LETTUCE

Pumpernickel Croutons and Yali Pears, Hibiscus Vinaigrette
18

THE LOFT CAESAR

Baby Hearts of Romaine and White Anchovy, Aged Parmesan
18

BELGIUM ENDIVE SALAD

Honey Crisp Apples and Local Citrus, Rosemary Walnut Pesto
19

SCARBOROUGH FARMS MIXED LETTUCES

Shaved Pepato Cheese and Bronze Fennel, Harry's Berries Vinaigrette
19

HARVEST

STROZZAPRETI PASTA
Organic Baby Vegetables, Parmesan and Garden Herbs, Aged Balsamic
28

FARMERS MARKET VEGETABLE NAPOLEAN
Sylvetta Arugula and Crispy Pasta, Soledad Goat Cheese
28

SWEET PEA RAVIOLI
Bell Weather Farms Ricotta and Sugar Snaps, Pea Tendrils
33

SEA

WILD SCOTTISH SALMON CASSOULET
Market Vegetables and El Gordo Ranch Beans, Herb Bread Crumbs
38

PAN SEARED MAINE SEA SCALLOPS
Spiced Sweet Potatoes and Caramelized Cauliflower, Caper Berry Brown Butter
42

ROASTED BLACK COD
Toasted Farro and Oven Roasted Olives, Satsuma Tangerines
38

LINE-CAUGHT CATALINA SWORDFISH
Padron Peppers and Maitake Mushrooms, Tamai Farms Smoked Corn Broth
41

MAINE LOBSTER AND SAUTÉED SWEETBREADS
Perigord Black Truffles and McGrath Farms Beet Purée
65

LAND

MARY'S FARM ROTISSERIE CHICKEN
Potatoes Boulanger and Applewood Smoked Bacon, Brussels Sprouts Leaves
34

AMERICAN HEIRLOOM DUROC PORK LOIN
Charred Broccolini and Herb Gnocchi, Sweet Onion Cream
39

OVEN-ROASTED RACK OF LAMB
Confit Shoulder and Warm Bloomsdale Spinach, Mission Fig Clafoutis
42

COFFEE CRUSTED NEW YORK STRIP
Fourme d'Ambert Blue Cheese and Wild Arugula, Bourbon-Caramel
45