

# Dinner

## Starters

### **Tricolor Gnocchi 13** 🌿

Red beets, potato and spinach dumpling/La Quercia Prosciutto  
Point Reyes Blue Cheese, fried basil

### **Grilled Octopus 19**

Seasonal vegetables/California dry figs/Monterey Sea salt

### **Lamb Meatballs 14**

Red onions/tomato sauce/fresh goat cheese

### **Local Monterey Abalone 18**

Farmed abalone/vermouth/black garlic potato puree/Brussel sprouts

### **Pork Sliders over Brioche Buns 16**

Pulled braised pork belly/pickled vegetables/cranberry & orange chutney

### **La Quercia Iowa Prosciutto & Burrata 18**

Thinly sliced American Prosciutto/creamy Burrata cheese/organic Basil olive oil

## Oysters

### **½ Dozen Oysters in the Half Shell 18**

Daily Preparation/Moss Landing farmed red seaweed (limited availability)

## Salads

### **Basil House Salad 9** 🌿

Heirloom lettuce/carrots/tomato/pickled onions/radishes/basil-balsamic vinaigrette

### **Pear & Grapes Salad 14** 🌿

Wild arugula/Schoch Farm East of Edom cheese  
shaved fennel/Ambrosia vinaigrette/toasted pecans/pomegranate

### **Roasted Beet Salad 14** 🌿

Belgian endive/wild arugula/goat cheese/walnuts/raspberry vinaigrette

## Main Courses

### **Chef's Seafood Special MP**

Selection of local catch changes daily

### **Black Squid Ink Linguine 24**

Monterey Bay squid/Mendocino sea urchin sauce

### **Butternut Squash Ravioli 23**

Organic brown butter/fried sage/toasted pumpkin seeds/fresh purple basil

### **Porcini Mushroom Ravioli 26**

La Quercia Prosciutto/toasted almond/Parmesan cream sauce

### **Vegan Roasted Vegetable Plate 25** 🌿

Roasted vegetables/beet ravioli/wild mushrooms/carrots puree

### **Grilled Colorado Lamb Chop 43**

Basil white beans puree/Cipollini onions/wild mushrooms/fingerling potatoes

### **Braised Rabbit Ragout 32**

Farmer's Market vegetables/golden raisins/potatoes/herbs

### **Goat Inspirations MP**

Locally sourced goat/Chef's various preparations

### **5 Hour Braised BBQ Short Ribs 29**

Russet mashed potatoes/red wine braised vegetables/Monterey sea salt

### **Fogline Farm Pasture Raised ½ Chicken 32**

(cooking time 30 minutes)

Carrot puree/broccolini/tarragon-Meyer lemon sauce

## Sides

**Cauliflower**/golden raisins/pine nuts 7 🌿

**Mashed Potatoes**/cream/rosemary 7 🌿

**Umbrian Lentils**/fresh herbs 7 🌿

**Broccolini & Brussel Sprouts**/basil oil 7 🌿

Eating Raw and Undercooked Fish/Shellfish/Eggs or Meat increases the Risk of Foodborne Illness  
Please alert your server to any food allergies/food intolerances

Water is served only upon request (Monterey County Regulation)

18% Service Charge will be added for party of 6 and more

**General Manager/owner Denis Boaro - owner Soerke Peters**