

Dinner

Starters

Parisian Herb Gnocchi 12 🌿

Cherry tomatoes/vegetables/green olives/sage/brown butter

Grilled Octopus 20

Roasted corn/black Mission Figs/arugula

Lamb Meatballs 14

Red onions/tomato sauce/fresh goat cheese

Local Monterey Abalone 18

Farmed abalone/vermouth/black garlic potato puree/sweet corn

Goat Liver-Pear Pate 15

Candied mustard fruits/house made mustard/brioche toast

Pork Sliders 16

Pulled braised pork belly/pickled vegetables/spicy tomato jam

La Quercia Iowa Prosciutto 18

Black Mission figs/aged balsamic/fresh mint/fresh horseradish

Oysters

½ Dozen Oysters in the Half Shell 18

Watermelon mignonette/Moss Landing farmed red seaweed

Salads

Basil House Salad 9 🌿

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

Grilled Peach Salad 14 🌿

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

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

Non GMO Swank Farm Sweet Corn Ravioli 23

Saffron pasta/Vidalia onions/double smoked bacon/marjoram

Black Squid Ink Linguine 24

Monterey Bay squid/Mendocino sea urchin sauce

Vegan Roasted Vegetable Plate 25 🌿

Roasted vegetables/beet ravioli/wild mushrooms/corn puree

Grilled Niman Ranch Pork Chop 28

Coke Farm Red Floriani Flint corn polenta/broccolini/Fuji apple-bacon confit

Braised Rabbit Ragout 32

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

Grass Fed Beef Filet Mignon 42

Summer vegetable hash/poached farm egg/house made Worcestershire sauce

Goat Inspirations MP

Locally sourced goat/Chef's various preparations

5 Hour Braised Beef Cheeks 28

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

Fogline Farm Pasture Raised ½ Chicken 26

(cooking time 30 minutes)

Carrot puree/broccolini/tarragon-Meyer lemon sauce

Sides

Mac & Cheese 12 🌿

Cauliflower/golden raisins/pine nuts 7 🌿

Mashed Potatoes/cream/rosemary 7 🌿

Umbrian Lentils/fresh herbs 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

chef/owner Soerke Peters gm/owner Denis Boaro