

APPETIZERS

Seasonal Soup | 10

inspired by our culinary garden

Grilled Stone Fruit + Tanto Latte Burrata | 17

shaved serrano ham, pistachios, brioche, tomato water, basil oil

Suggested Pairing: 50th Parallel Estate 2016 Pinot Gris

Scallop + Sidestripe Shrimp Ceviche | 20

lime, celery + jalapeno gel, radish, cilantro, chili threads
fresh tortilla chips, yuzu kosho, mint oil

Suggested Pairing: 50th Parallel Estate 2018 Riesling

Dungeness Crabcakes | 24

green apple slaw, radish sprouts, quinoa crisp
shoyu-cured salmon roe, buttermilk, nasturtium oil

Suggested Pairing: 50th Parallel Estate 2017 Chardonnay

Korean-Style Chicken Wings | 18

gochujang, shio koji aioli, scallions, cilantro, sesame

Suggested Pairing: 50th Parallel Estate 2017 Gewürztraminer

Wild Moon Pork Belly + Scallops | 22

corn foam, pickled fennel, cilantro, fennel pollen, chorizo oil

Suggested Pairing: 50th Parallel Estate 2016 Pinot Gris

Cache Creek Beef Tartare | 20

pickled mustard seeds, marrow aioli
yolk gel, puffed tendon, arugula, rye crisps

Suggested Pairing: 50th Parallel Estate 2016 Pinot Noir

Local Charcuterie Board | 27

chef's selection of cheeses and cured meats, garden pickles,
seasonal mostarda, pinot noir-braised figs

Arlo's honey, herbed oat crackers

Suggested Pairing: 50th Parallel Estate 2018 Rosé

FROM THE FORNO

Margherita Pizza | 22

garden tomato sauce, local organic mozzarella, basil

Seasonal Pizza | 25

local meats, cheeses, and produce from our garden

Forno-Roasted Broccolini | 12

gomae style with ginger and sesame

Warm Marinated Olives | 10

herbed oat crackers, sun-dried tomato tapenade

18% gratuity applies for groups of 8 or more