

BLOCK ONE

APPETIZERS

Seasonal Soup | 10

inspired by our culinary garden

Beets + Tanto Latte Burrata | 17

roasted garden beets, allium ash tuile, beet gel, greens, apple cider vinaigrette

Mushrooms on Toast | 18

roasted wild mushrooms, champagne cheddar custard
crispy pickled shallots, sourdough, aged sherry vinegar

Dungeness Crabcakes | 24

celeriac + apple slaw, apple gel, tarragon tartar sauce
celeriac crisp, radish sprouts

Crispy Duck Wings | 18

yuzu-ginger glaze, shio-koji + black garlic aioli
sesame seeds, cilantro

Grilled Octopus + Spicy Chorizo | 22

patatas bravas, spiced tomato, caramelized fennel, aioli, scallions

Cache Creek Beef Tartare | 20

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

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



ocean wise. A SUSTAINABLE CHOICE

18% gratuity applies for groups of 8 or more

ENTRÉES

Moroccan-Spiced Cauliflower | 30

roasted cauliflower, harissa, cauliflower fritters, roasted squash, broccolini
shaved carrot, estate walnut dukkah, cilantro

vegan + gluten free

Truffled Potato Gnocchi | 34

parmesan foam, chives, roasted wild mushrooms, fresh truffle, sunchoke chips

jumbo prawns +\$7

Miso-Mustard Glazed Sablefish | 37

farro verde, shiso, yuzu ponzu, dashi-braised daikon
wasabi-edamame puree, rice paper crisp

Roasted Sterling Springs Chicken Breast | 34

confit leg, braised leek, roasted sunchoke, kale, honey + thyme jus

Two Rivers 'AAA' Beef

Braised Bone-In Shortrib | 48 Tenderloin | 45

roasted celeriac, baby carrots, bacon, mushroom puree, caramelized onion petal
pomme purée, demi glace, chervil

blue cheese butter +\$3, garlic prawns +\$7

SMALL BITES

Warm Marinated Olives | 10

herbed oat crackers, sundried tomato tapenade

Yam Fries | 12

sea salt, za'ahtar, preserved lemon + smoked chili aioli

House-Made Breads | 10

seasonal compound butter

Glamour Farming Side Salad | 12

amaranth, roasted beets, goat cheese, cranberries
mixed greens, parsnip chips, pear, squash puree
honey-balsamic vinaigrette

EXECUTIVE CHEF KAI KOROLL

BRUNNEN