



OYSTERS OF THE DAY

½ doz 18 / 1 doz 36

green apple – yuzu mignonette

BAJA SEA BASS CEVICHE 15

Roasted Jalapeno Leche de Tigre / Avocado / Red Onion / Micro Cilantro

LOCAL BABY SPINACH SALAD 16

Bacon Jam / Dried Figs / Point Reyes Blue Cheese / honey balsamic vinaigrette

CALIFORNIA CHEESE BOARD 18

point reyes blue, Humboldt fog,
cypress grove goat

FORK N KNIFE CAESAR 14

lemon-aioli, parmesan crisp, crostini

FARM RAISED STRIPED SEA BASS 32

Pearl Pasta / Jicama Mango Slaw / Cilantro Chutney

SEASONAL ROASTED VEGETABLE PASTIA 24

Roasted Pepper Romesco / Quinoa

SPICE CRUSTED AHI TUNA 30

Fingerling potato Pancetta Hash / Fennel Apple Slaw

JIDORI AIRLINE CHICKEN BREAST 28

Brussel sprout Fricassee / Exotic Mushrooms / Porcini Aioli

FENNEL DUSTED SALMON 26

English Pea Puree / Roasted Cauliflower / Lemon White Wine Verjus

NEW YORK STRIP 38

baby vegetables / whipped potatoes / Chimichurri emulsion

consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
in an effort to conserve water while California is in a drought, we are serving iced water only upon request.
18% gratuity will be automatically added to parties of 6 or more