

Cheese

Accompaniments > honeycomb, fruit chutney & candied almonds
Choice of 1/\$6, 3/\$16 or 5/\$26

St. Agur (France, cow, creamy blue)
Fourme D'Ambert (France, cow, semi-firm blue)
Mt. Tam (California, cow, soft)
Epoisses (France, cow, soft)

Humboldt Fog (California, goat, soft)
Sofia (Indiana, goat, semi-soft)
Manchego (Spain, sheep, hard)
Garrotxa (Spain, goat, hard)

Charcuterie

Accompaniments > house-made mustard, cornichons & caper berries

Prosciutto di Parma (Italy, aged ham) > 7
Chorizo (Spain, dry-cured pork) > 6
Sopressata (Italy, dry-cured salame) > 7

Framani Salame Rosa (California, pork) > 6
Framani Piccante (California, chorizo style) > 6
Framani Gentile (California, pork) > 7

First

Chino Farms Beet & Burrata Salad > 14
Prosciutto di Parma, roasted peppers,
25 yr aged balsamic & pistou

The Crescent Heights Salad > 12
Poached egg, confit bacon, fingerling potatoes,
frisée & mustard vinaigrette

Early Spring Vegetable Salad > 14
Baby artichokes, asparagus, confit fennel, radishes,
arugula, marjoram, Pecorino & champagne vinaigrette

Prime Steak Tartare > 22
Grilled sourdough baguette

Morel Mushroom & Spring Pea Risotto > 19

Bouchet Mussels > 18
Saffron beurre blanc, Spanish chorizo, roasted
garlic & tomatoes

Ahi Tuna Tartare > 19
Avocado, cucumber-carrot salad
& jalapeño-ginger aioli

Sautéed Veal Sweetbreads > 14
Fennel-apple puree, roasted cipollini onions,
maitake mushrooms & cherry gastrique

Early Spring Pea Soup > 11
House-made ham, wild mushrooms & fresh peas

Chino Farms Vegetable Soup > 11
Parmesan cheese & extra virgin olive oil

Second

Sautéed Diver Scallops > 28
Cauliflower purée, baby cauliflower, golden raisins,
roasted shallots & sauce "A la Meuniere"

Pan-Roasted Wild Striped Bass > 31
Artichokes, spring garlic, baby carrots,
peas, asparagus & barigoule broth

Sautéed Alaskan Halibut > 29
Roasted fingerling potatoes, spring onions, confit bacon,
wild mushrooms & mushroom nage

Grilled Flat Iron Steak > 6oz. 21 10oz. 29
Spring vegetables & cognac whole grain mustard sauce

Braised Kurobuta Pork Shank > 29
Parmesan polenta, Alsatian cabbage,
fresh horseradish & natural jus

Pan-Roasted Maple Leaf Duck Breast > 36
Brussels sprouts, cipollini onions, medjool dates,
crispy sweetbreads & Hen-of-the-Woods mushrooms

Pan-Roasted Organic Chicken > 28
Fingerling mash, bacon, pearl onions, sautéed wild
mushrooms & natural jus

28 Day Aged Bone-In New York Steak > 48
Sauce béarnaise

Sides

Parmesan French Fries > 6
Onion Rings > 6
Mac & Cheese > 8
Fingerling Mash with Confit Bacon > 8

Sautéed Garlic Spinach > 6
Sautéed Mushrooms Persillade > 10
Chino Farms Baby Vegetables > 8