



## lunch

### dine about town

white corn **soup** | poached bay scallops  
or

baby **beet** salad | poached pear | watercress | toasted almond vinaigrette

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spring greens **ravioli** | ricotta | pea tendrils | almonds  
or

niman ranch ham “**croque**” | caramelized onion | melted gruyere | mixed greens

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crème fraîche **semifreddo** | strawberry poached rhubarb  
or

blue berry **sorbet** | watermelon salad

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me n u 21.95

spring summer fall winter spring summer fall winter spring summer fall

# dinner

## dine about town

white corn **soup** | poached bay scallops

*Chardonnay, Rayun, Central Valley, Chile 2008 organic-biodynamic*

**tuna** carpaccio | hearts of palm | olive tapenade | oro blanco grapefruit

*Grechetto, Vallesanta, Orvieto, Umbria 2004 biodynamic*

pan seared **salmon** | blue lake & yellow wax beans | spicy tomato jam

*Pinot Noir, La Bête, "Croft Vineyard," Willamette Valley, Oregon 2007 organic*

peppercorn crusted skirt **steak** | roasted baby squash | arugula salad | bordelaise sauce

*Cabernet Sauvignon, Beckmen, "Estate," Santa Ynez Valley 2006 biodynamic*

blueberry **sorbet** | watermelon salad

*Riesling, Weingut Dr. Deinhard, "Deidesheimer Grainhübel," Auslese, Pfalz, Germany 2001*

crème fraîche **semifreddo** | strawberry poached rhubarb

*Muscat, La Spinetta, "Bricco Quaglia," Moscato d'Asti, Piedmont, Italy 2007 biodynamic*

me n u 34.95 wine 15.05 per person\*

*\*optional wine pairing includes a 3 ½ oz. glass with the first two courses and a 2 oz. glass for dessert*

xyz | local | organic | sustainable | wherever | whenever possible

an 18% gratuity is added to parties of 6 or more.