



## *Lunch*

FRIED BRUSSELS SPROUTS AND OYSTER MUSHROOMS, YUZU AND WHITE SOY AIOLI	11
AZOLLA FARMS BEET SALAD, GOAT CHEESE MOUSSE, PISTACHIOS AND MANDARIN EMULSION	11
PURÉE OF WILD MUSHROOM SOUP, CRISPY SHALLOTS AND SHERRY GASTRIQUE	11
WARM FOCACCIA, WHITE BEAN PURÉE AND CALABRIAN CHILI OIL	10
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	11
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS	17



## *Entrees*

HAND CUT TAGLIATELLE, WILD MUSHROOMS, BROWN BUTTER CHESTNUTS, POACHED EGG	22
ROASTED SKUNA BAY SALMON, DILL FINGERLING POTATOES, WATERCRESS AND MEYER LEMON	24
GRILLED CHICKEN SALAD, RED GRAPEFRUIT, LOLLA ROSSA LETTUCES, GOAT CHEESE, CHARRED SPRING ONION	18
GRILLED CHEESE SANDWICH, TRUFFLED MUSHROOMS, BACON, AGED CHEDDAR AND BRIOCHE	17
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	18
CRISPY SONOMA DUCK CONFIT, BACON BRAISED RISO BIANCO BEANS, DINO KALE AND POULTRY JUS	24
GRILLED NEW YORK STEAK, ROASTED CASHEWS, GEM LETTUCES AND RADISHES, GINGER SOY CARAMEL	26

DINNER TUES. THRU THURS. - 5:00PM TO 9:00PM

FRI. THRU SAT. - 5:00PM TO 10:00PM

LUNCH TUES. THRU FRI. - 11:30AM TO 2:30PM

SUNDAY SUPPER - 5:00PM TO 9:00PM