

## Starters

- goat cheese and grilled peach fondue** artisan bread, mild fresno chiles **9**
- the "kitchen board"** artisan charcuterie and cheeses, spiced olives, vegetables, and grilled artisan bread **14**
- white truffle scented mac-n-cheese** white truffle cream, san joaquin gold **8**
- boneless short ribs** vanilla scented potato puree, ancho chili chocolate sauce **12** 🍷
- grilled asparagus** roasted sweet corn vinaigrette, crisp shallots **9** 🍷
- artisan cheese** spiced nuts, fruit, and grilled artisan bread **11**
- key west shrimp and red pepper grits** local linguica sausage, cured tomato, roasted corn jus **12** 🍷

## Soups and Salads

- sweet potato roasted corn bisque** shaved san joaquin gold and mild fresno chili **6** 🍷
- tomato gazpacho** blue crab salad, gazpacho vegetables **8** 🍷
- baby field greens with pear tomatoes** cucumbers, shaved san joaquin gold, toasted pine nuts and herb pesto **8** 🍷
- amish blue fritters and baby greens**, grilled stone fruit, toasted hazelnuts, blackberry vinaigrette **9** 🍷
- wild arugula with cotija cheese** shaved watermelon radish and beets, chardonnay vinaigrette **9** 🍷

## Main Courses

- roasted natural chicken** roasted corn and green chili risotto, grape tomatoes, agave glazed carrots, sherry jus **19**  
limited availability
- natural sea scallops** sweet potato puree, baby cabbages, crisp apples and warm bacon vinaigrette **29** 🍷
- wood roasted corn and grilled vegetable bread pudding** goat cheese, wilted spinach, chef's whim vegetables **16**
- harris ranch 'kitchen' burger** 1/2 lb angus beef, goat cheese, balsamic onions, tomato, arugula **14\***  
parmesan and white truffle scented fries **4 supplement**
- roasted chicken salad** baby greens, strawberries, mango, mozzarella, white balsamic vinaigrette, almonds **14** 🍷
- saffron and chardonnay steamed mussels** fennel, garlic, parsley and grilled crostini **18** 🍷
- braised beef short ribs** red pepper grits, roasted heirloom carrots, red wine jus **25** 🍷
- grilled sustainable salmon** blackberry glaze, fingerling potatoes, roasted corn, baby cabbages **26** \* 🍷
- grilled buffalo sirloin steak** warm sweet potato crème fraiche salad, baby carrots, cabernet gastrique **28** \* 🍷
- apple cider glazed pork osso bucco** roasted garlic herb spaetzle, prickly pear braised red cabbage, asparagus **24** 🍷
- grilled beef tenderloin medallions** truffle scented mac-n-cheese, carrots, small green beans, red wine reduction **28\***

### Conserve Water... Drink Wine!

Water served upon request

## Sides

- |  |   |
|--|---|
| <b>bacon roasted heirloom potatoes</b> <b>5</b>            | <b>warm sweet potato salad</b> <b>5</b> |
| <b>green chili mac-n-cheese</b> <b>6</b>                   | <b>green chili risotto</b> <b>6</b>     |
| <b>roasted brussels sprouts and smoked bacon</b> <b>5</b>  | <b>garlic wilted spinach</b> <b>5</b>   |
| <b>parmesan &amp; white truffle scented fries</b> <b>6</b> | <b>agave glazed carrots</b> <b>5</b>    |

**in the kitchen**

david, moriah, nick



= gluten free or can be prepared that way

\*some items may contain undercooked proteins; this may increase the chance of foodborne illness.

**We happily split checks up to 4 people per party.**

**If you have any food allergies please alert your server before placing your order.**