

## Starters

- roasted garlic and artichoke fondue** goat cheese, crispy mj bread **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, carrot jus **12** 🍷
- grilled asparagus** meyer lemon dressing, quail egg, san joaquin gold **9** 🍷
- artisan cheese** spiced nuts, fruit and grilled artisan bread **11**
- key west shrimp and butternut squash grits** local linguica sausage, pomegranate, cured grapes, sherry jus **12** 🍷

## Soups and Salads

- sonoran roasted beet soup** house made crema and chives **6**
- sweet potato roasted corn bisque** shaved san joaquin gold and mild fresno chili **6** 🍷
- baby field greens with pear tomatoes** cucumbers, shaved san joaquin gold, toasted pine nuts and herb pesto **8** 🍷
- goat cheese fritters and small greens** pomegranate, crispy prosciutto, sherry vinaigrette **9** 🍷
- wild arugula with amish blue cheese** roasted carrots, beets, pepitas and meyer lemon vinaigrette **10** 🍷

## Main Courses

- roasted natural chicken** roasted corn and green chili risotto, grape tomatoes, agave glazed carrots, sherry jus **19** 🍷  
 limited availability
- natural sea scallops** vanilla scented butternut squash, linguica, baby cabbages, cider gastrique, pomegranate **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, arugula, balsamic onions, tomato, fries or salad **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 **19** 🍷
- braised beef short ribs** red pepper grits, roasted heirloom carrots, red wine jus **25** 🍷
- grilled sustainable salmon** blackberry glaze, fingerling potatoes, roasted carrots, baby cabbages **26** \* 🍷
- grilled maple glazed breast of duck** butternut squash, roasted root vegetables, pomegranate gastrique **28** \* 🍷
- lamb in two styles** braised lamb leg, garlic and herb crusted lamb chops, piquello polenta, rattlesnake beans, carrots and confit garlic **29** \* 🍷
- 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

**bacon roasted heirloom potatoes** **5**  
**green chili mac-n-cheese** **6**  
**roasted brussel sprouts and linguica** **6**  
**parmesan & white truffle scented fries** **6**

**roasted piquello pepper polenta** **5**  
**green chili risotto** **6**  
**garlic wilted spinach** **5**  
**agave glazed carrots** **5**

### in the kitchen

david, megan, 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.**