

Starters

- goat cheese and smoked piquello pepper fondue** artisan bread **9**
- the "kitchen board"** artisan charcuterie, cheeses, spiced olives, vegetables, and grilled artisan bread **16**
- white truffle scented mac-n-cheese** white truffle cream, san joaquin gold **9**
- boneless short ribs** late harvest squash puree, ancho chili chocolate sauce **12** 🍴
- wood grilled asparagus** roasted pepper aioli, pickled quail egg, and shaved san joaquin gold **9** 🍴
- artisan cheese** spiced nuts, fruit, and grilled artisan bread **14**
- arizona desert sweet shrimp** kabocha squash grits, local linguica sausage, and pomegranate **14** 🍴

Soup and Salads

- wildflower honey roasted kabocha squash soup** pomegranate, crispy sage, and maple syrup **8** 🍴
- roasted cauliflower soup** smoked bacon, italian parsley, and toasted pine nuts **8** 🍴
- roasted heirloom beets** amish blue cheese, arugula, frisee, spicy pine nuts **10** 🍴
- wild arugula** sonoma goat cheese fritters, prosciutto, apple dressing, spiced pecans and pomegranate **10**
- baby field greens** pear tomatoes cucumbers, shaved san joaquin gold, toasted pine nuts, and herb pesto **9**

Main Courses

- roasted natural chicken** green chili mac n cheese, agave glazed carrots, sherry jus **21**
limited availability
- natural sea scallops** celery root and potato puree, small carrots, crisp pancetta, beet vinaigrette **29** 🍴
- vegetable risotto** roasted corn, asparagus, grape tomatoes, corn nage **18** 🍴
- harris ranch 'kitchen' burger** 1/2 lb angus beef, goat cheese, balsamic onions, tomato, arugula **16***
parmesan and white truffle scented fries **4 supplement**
- roasted chicken salad** baby greens, strawberries, mango, mozzarella, white balsamic vinaigrette, almonds **15** 🍴
- chardonnay steamed mussels** smoked tomato, garlic, shallot, cilantro, and grilled crostini **19** 🍴
- natural pork tenderloin** prickly pear braised red cabbage and garlic mash potatoes **26 ***
- braised beef short ribs** kabocha squash grits, small green beans, red wine reduction, crisp onion **26** 🍴
- grilled sustainable salmon** blackberry glaze, fingerling potatoes, corn, baby cabbages **28 *** 🍴
- grilled loin of lamb** late harvest squash risotto, small carrots, goat cheese crema, corn jus **29 *** 🍴
- spice rubbed duck breast** grilled vegetable stuffing, wilted spinach, cranberry apple jus **27 ***
- grilled beef tenderloin medallions** truffle scented mac-n-cheese, carrots, green beans, red wine reduction **29***

Conserve Water... Drink Wine!

Water served upon request

extra's

- | | | |
|--|--------------------------------|---|
| 8 oz aged prime filet of beef 44 | kabocha squash grits 7 | agave glazed carrots 6 |
| bacon roasted heirloom potatoes 7 | garlic wilted spinach 6 | green chili mac-n-cheese 7 |
| brussels sprouts & smoked bacon 7 | squash risotto 7 | parmesan & truffle scented fries 8 |

in the kitchen
Nick, Dayla, Aiden, Tyler

We happily split checks up to 4 people per party.

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

🍴 = gluten free or can be prepared that way

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