

STARTERS

SALMON TARTARE** w/ SCALLION, LIME, JALAPEÑO & POTATO GAUFRETTE
13

CRISPY CALAMARI SALAD w/ FRISÉE, RADISH SPROUTS, CARROT, JICAMA & MISO VINAIGRETTE
12

CREAMY POLENTA w/ GRILLED CHORIZO, ROCK SHRIMP & SPICY TOMATO SAUCE
15

CHICKEN LIVER PATE w/ PICKLED BEETS & RYE TOAST POINTS
12

SATUR FARM MIXED BABY BEET SALAD w/ UPLAND CRESS, CRUMBLLED BLEU CHEESE & RED WINE VINAIGRETTE
14

SHAVED FENNEL, EASTER EGG RADISH & PINK GRAPEFRUIT SALAD w/ HONEY WHOLE GRAIN MUSTARD VINAIGRETTE
13

ARTISANAL BABY GREENS w/ BARTLETT PEARS, MANCHEGO CHEESE, PUMPKIN SEEDS & SHERRY VINAIGRETTE
12

PEI MUSSELS w/ SHALLOTS, GARLIC & THYME IN A WHITE WINE BROTH
14

WHITE BEAN & ROASTED GARLIC HUMMUS w/ GRILLED PITA & MARINATED OLIVES
11

FRESNO ANTIPASTI w/ PROSCIUTTO, SAUCISSON, FRESH MOZZARELLA, MARINATED OLIVES & GRILLED FLAT BREAD
15

ENTREES

ROASTED NATURAL CHICKEN BREAST w/ SAUTÉED HARICOT VERTS, POTATO PURÉE
& TRUFFLE - THYME JUS
26

MEZZE RIGATONI BOLOGNESE w/ BEEF, VEAL, PORK, TRUFFLE OIL & PECORINO ROMANO
26

FETTUCCHINI w/ PORCINI, CREMINI & OYSTER MUSHROOMS, PARMESAN BREAD CRUMBS & WHITE TRUFFLE OIL
26

PAN SEARED SCOTTISH SALMON* w/ COUSCOUS, ROASTED FENNEL, ZUCCHINI,
OIL CURED OLIVES & SMOKED TOMATO SAUCE
27

CAZUELA ROASTED LOCAL COD w/
GREAT NORTHERN WHITE BEANS, ROASTED TOMATOES, PORTOBELLO MUSHROOMS & FENNEL POLLEN
29

SLOW BRAISED BEEF SHORT RIBS w/ CREAMY POLENTA & LOCAL APPLE GREMOLATA
30

GRILLED CENTER CUT PORK CHOP* w/ FINGERLING SWEET POTATOES, SHAVED BRUSSELS SPROUTS,
PANCETTA & PORT WINE DEMI GLACE
28

GRILLED HANGER STEAK* w/ ARUGULA SALAD, POMMES FRITES & SAUCE VERTS
28

FRESNO BURGER* w/ LETTUCE, TOMATO, RED ONION & POMMES FRITES
17

EXECUTIVE CHEF GRETCHEN MENSER SOUS CHEF DAVID LISZANCKIE

*THIS MENU ITEM MAY BE COOKED TO ORDER. *CONSUMING RAW OR UNDERCOOKED MEATS, FISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS **THIS MENU ITEM MAY CONTAIN WHOLE OR GROUND NUTS