

cuvée

N A P A

FIRST TASTES

7 Hour Pork Belly / 12

arbuckle grits, sour cherry, lacinto kale, cheddar & ale, crispy parsnip

Potato Dumplin' Bruleé / 10

laura chanel chevre, roasted apples, confit lemon, blistered scallion, smoked almonds, local raw honey

Preserved Lemon and Gin Cured King Salmon / 14

scented with fennel pollen and juniper, golden tomato water, yuzu, ginger & heirloom radish, smoked paprika oil, spiced potato crisp

New Crop Asparagus Risotto / 13

dungeness crab, lemon, baby shiitakes, sweet & sour tomato jam

Sous Vide of Baby Beets / 12

morgan hill watercress, roasted almond oil, ellies blue, crispy parma ham, cream sherry syrup, marcona almond, local mandarins

Tumble of Local Organic Lettuces / 8.5

splashed with a roasted spring onion - chardonnay vinaigrette, warm farmers cheese croute, garden radish

Spinach Salad Skillet / 11

local pears, baby spinach, spiced polenta, crisp bacon, roasted and fried onions, sky hill goat, cranberries, walnut dressing

Manilla Clams / 13

steamed with chardonnay, with early garlic, fava beans, chili, tarragon, lemon, pancetta and chive

"Shrimp & Grits" / 14

grilled white mexican prawns, stone ground corn "mush" roasted tomato, saffron, chardonnay, chevre, leek, pancetta

Grilled New Crop Asparagus / 12

poached organic egg, mustard oil, mustard aioli, pancetta, frisee, spiced parsnip, CA, pecorino

A MEAL

“New Fashioned” Chicken & Dumplings / 27

market vegetables, centurion chicken dumplings, creamy herbed chicken gravy

“Meat & Potatoes” / 29

8 oz durham ranch hanger steak , sweet hot tomato jam,
roasted fennel, local hedgehogs, baby spinach and zinfandel natural

Short Rib “Pot Roast” / 29

creamy parsnip puree, caramelized apples, bacon
brussels, horseradish apple salad, honey and sea salt

“Pork Chop & Apple Sauce” / 32

12 oz berkshire chop in an apple and spice brine, mustard ale gravy
whiskied apple sauce and cheddar bacon smashed red skins

Slow Cooked New Zealand King Salmon / 29

black truffle butter, grilled meyer lemon, salsify, artichoke,
finocchiona, hedgehog mushroom, asparagus and chili oil

Durham Ranch Beef / 38

“21 day” dry aged strip steak, 14 oz cooked any style you choose
great with homemade black truffle butter \$4

ALONG SIDE

Smashed Red Potato / 8
cheddar, bacon, and scallion

Warmed Baby Spinach / 8
toasted garlic and lemon

4 Cheese Mac & Cheese Gratin / 8

Cheesy Potato Gratin / 8

Cedar Roasted Forager Mushrooms / 8

Roasted California Asparagus / 8
with early garlic pancetta and lemon

Pan Roasted Brussels Sprouts / 8
with tart apples and apple wood smoked bacon

Cauliflower Gratin / 8
with five cheeses and bacon