

## FIRST

### CHARCUTERIE

Artisanal Cured Meats and Pickled Vegetables, Grilled Bread

Small Board 25

Large Board 35

### STEAMED AQUA FARMS MUSSELS OR CLAMS

Cipollini Onions and Parsley, Chardonnay Butter

23

### PACIFIC COAST OYSTERS

Mignonette and Horseradish, Cocktail Sauce

Half Dozen 18

One Dozen 35

### CARNAROLI RISOTTO

Heirloom Squash and Blossoms, Black Truffle

22

### YELLOWFIN TUNA TARTARE

Avocado Mousse and Shaved Radish, Cucumber Dashi

26

## SOUP

### CONSOMMÉ OF ATLANTIC SHELLFISH

Maine Lobster, Rock Shrimp and Maryland Blue Crab, Fennel Sofrito

24

### CARROT-GINGER SOUP

Tamarind and Coconut, Kataifi

20

## GREENS

### COLEMAN FARMS LIMESTONE LETTUCE

Pumpnickel Croutons and Yali Pears, Hibiscus Vinaigrette

18

### THE LOFT CAESAR

Baby Hearts of Romaine and White Anchovy, Aged Parmesan

19

### MARKET PEAR AND CHICORY SALAD

Royal Farms Castle Franko, Pecorino Toscano and Hazelnut, Maple Vinaigrette

22

### ROASTED BEET CARPACCIO

Market Apples and Cabrales Blue Cheese, Watercress

21

## HARVEST

FORBIDDEN BLACK RICE  
Green Curry Vegetables and Coconut Milk, Fried Basil  
33

FARMERS MARKET VEGETABLE NAPOLEON  
Sylvetta Arugula and Crispy Pasta, Soledad Goat Cheese  
30

COOK'S RANCH PORK BOLOGNESE  
Rustichella Pappardelle and Torn Basil, Aged Parmesan  
36

## SEA

PAN-SEARED MAINE SCALLOPS  
Roasted Grapes, Parsnip Purée and Baby Fennel, Black Truffle Verjus  
48

LOCH ETIVE STEELHEAD TROUT  
Slow Cooked Baby Beets, Local Citrus and Red Quinoa, Arugula  
44

MORRO BAY BLACK COD  
Mushroom Dashi and Bok Choy, Black Garlic  
46

BUTTER POACHED MONKFISH  
Weiser Farms Heirloom Carrots and Chanterelle Mushrooms, Lobster Sauce  
47

## LAND

MARY'S FARM ROTISSERIE CHICKEN  
Herb Spätzle and Asparagus, Roasted Easter Egg Radish, Spring Garlic Broth  
38

KUROBUTA PORK SHANK CONFIT  
Warmed Potato Salad and Mustard Greens, Roasted Garlic Reduction  
44

SUPERIOR FARMS LAMB LOIN  
Tomato-Pine Nut Chutney and Golden Sultanas, Crispy Panisse  
44

COFFEE-CRUSTED NEW YORK STRIP  
Fourme d'Ambert Blue Cheese and Wild Arugula, Bourbon-Caramel  
48

10 oz. VINTAGE BEEF RIBEYE  
Bone Marrow Pain Perdu, Braised Cipollini Onion and Rapini, Sauce Bordelaise  
58