

FIRST

CHARCUTERIE

Artisanal Cured Meats and Pickled Vegetables, Grilled Bread

Small Board 25

Large Board 35

STEAMED NEW ZEALAND GREEN MUSSELS

Chorizo, Cipollini and Shishito, Cilantro

23

PACIFIC COAST OYSTERS

Mignonette and Horseradish, Cocktail Sauce

Half Dozen 18

One Dozen 35

MAPLE SMOKED RAINBOW TROUT

Pickled Celery and Sunchoke Chips, Crème Fraîche

22

YELLOWFIN TUNA TARTARE

Avocado Mousse and Shaved Radish, Cucumber Dashi

26

SHORT RIB CARPACCIO

Napa Cabbage, Parsley and Olives, Parmesan

24

SOUP

GREEN TOMATO BISQUE

Dungeness Crab, Dill Tomato and Caraway Croutons, Sherry Cream

24

CARROT-GINGER SOUP

Tamarind and Coconut, Kataifi

20

GREENS

COLEMAN FARMS LIMESTONE LETTUCE

Pumpnickel Croutons, Hazelnuts and Red Flame Grapes, White Balsamic

18

THE LOFT CAESAR

Baby Hearts of Romaine and White Anchovy, Aged Parmesan

19

SPRING BEET SALAD

Whipped Ricotta, Watercress and Savory Granola, Cider Vinaigrette

21

HARVEST

CARNAROLI RISOTTO

Black Truffle, Cauliflower and Cherry Tomato, Parmesan
33

FARMERS MARKET VEGETABLE NAPOLEON

Sylvestra 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

Sunchoke Cream, Asparagus and Fried Capers, Tarragon
48

LOCH DUART SALMON

Farro, Almonds and Dates, Vadouvan Vinaigrette
45

BAJA STRIPED BASS

Butter Beans, Sweet Pepper and Bacon, Littleneck Clams
46

SEARED ALASKAN HALIBUT

Fingerling Potato and Snap Pea Pistou, Saffron Rouille
48

LAND

MARY'S FARM CHICKEN

Pan-Roast Breast, Chicken Sausage and Marble Potatoes, Mustard Greens
38

ROTISSERIE KUROBUTA PORK LOIN

Crispy Polenta, Roast Endive and Lardons, Sauce Chasseur
43

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

8oz BEEF TENDERLOIN FILET

Black Garlic, Cipollinis and Creamed Greens, Sauce Bordelaise
52