

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

FAIRYTALE PUMPKIN SOUP

House Made Cranberry Agnolotti and Thyme, Grand Marnier

20

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

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

MORRO BAY BLACK COD
Sweet Potato, Crispy Kale and Trumpet Mushrooms, Pomegranate
46

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

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

LAND

MARY'S FARM ROTISSERIE CHICKEN
Herb Spätzle and Asparagus-Rutabaga Ragoût, Porcini Broth
38

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

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

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

SPRING LAMB LOIN
Toasted Almond Basmati and Pickled Cherries, Ras el Hanout
44