



ENTREES

ROASTED MT LASSEN TROUT
— \$50 —

BRAISED CABBAGE, ROASTED ROOTS, BEURRE ROUGE
GRILLED DIXON LAMB RACK
— \$85 —

MERGUEZ SAUSAGE, GIGANTE BEANS, NARDELLO PEPPERS, PIMENTON
ROAST TENDERLOIN OF BEEF
— \$75 —

SWEET ONION, POTATO GRATIN, GREEN VEG, SAUCE BORDELAISE
GRILLED SWORDFISH
— \$55 —

BINTJI POTATO, FENNEL, EGGPLANT CAPONATA
ROAST FOGLINE FARM CHICKEN
— \$48 —

PETRALE SOLE
— \$45 —

SAVOY SPINACH, SALSIFY, CAPERS, LEMON
VEGETARIAN ENTRÉE
— \$48 —

ENTRÉE #8
— \$45 —

SIDES

CAULIFLOWER GRATIN — \$18
CARAWAY, GRUYERE, CRUMBS — \$18
HAND CUT FRIES — \$16
AIOLI — \$16
CRISPY BRUSSELS SPROUTS — \$18
SOY, LIME, MINT, ALLEPPO — \$15