

## STARTERS

BURRATA – *strawberry jam – miso – mizuna – yuzu – aged balsamic – toast* 16

MAINE SCALLOP CRUDO – *fennel pollen – santa barbara uni – yuzu – sesame* 20

DUNGENESS CRAB & POACHED SHRIMP – *bloomsdale spinach – mango – fennel* 32

POMMERY SHRIMP – *pommery mustard – citrus – macbe* 26

BEEF CARPACCIO – *baby artichokes – pine nuts – enoki mushrooms – wild arugula – horseradish* 21

CARNAROLI RISOTTO – *braised chanterelles – madeira – parmigiano-reggiano – chives* 20

LA QUERCIA PROSCIUTTO – *pickled baby vegetables – parmigiano-reggiano – castelvetrano olives* 22

FRITTO MISTO – *haricot vert – mushrooms – olives – lemon – fennel – winter squash – black garlic aioli* 20

SALSIFY OYSTER STEW – *hama hama oysters – parsley oil – rye crackers* 16

## SALADS

LITTLE GEMS – *white anchovies – garlic dressing – parmigiano-reggiano – brioche* 14

HEIRLOOM APPLE & ARUGULA – *point Reyes blue cheese – walnuts – champagne vinaigrette* 16

BLOOMSDALE SPINACH – *cippolinis – ricotta – blood orange – hazelnut – aged balsamic* 14

PERSIMMON – *lolla rossa – mascarpone – meyer lemon – pomegranate – mulled wine* 15

## PASTAS

AGNOLOTTI – *bellwether farms ricotta – madeira jus – chicken cracklings* 24

RAVIOLI – *butternut squash – mascarpone – maple – brown butter – hazelnuts – brussels sprouts – pear* 26

SPAGHETTI – *kurobuta pork meatballs – san marzano tomato – pecorino* 24

TROTOLLE – *lamb bolognese – feta – mint – california evoo – chipotle* 26

SPAGHETTINI – *saffron – dungeness crab – shrimp – fennel pollen – nasturtiums* 28

PAPPARDELLE CARBONARA – *la quercia prosciutto – poached egg – parmigiano-reggiano – parsley* 24

## OCEAN

CHILEAN SEABASS – *parmesan – butternut squash – brussels sprouts – meyer lemon butter* 41

PACIFIC HALIBUT – *horseradish – brussels sprouts – citrus butter* 39

BRANZINO – *eggplant caponata – parsnip puree – smoked paprika agrodolce* 39

MAINE SCALLOPS – *baby carrots – honey – sherry – lebaneh – cumin – almonds* 40

PETRALE SOLE – *yukon potato puree – dungeness crab – saffron jus – caramelized lemon – mache* 41

## LAND

BRAISED SHORT RIBS – *balsamic glaze – salsify puree – baby turnips – baby carrots* 32

SONOMA LAMB CHOP – *honey – mint – haricot vert – goat cheese gratin* 48

HARVEY'S GUSS NY STRIP – *smoked gouda orzo mac & cheese – endive – red wine jus* 70

KUROBUTA PORK – *polenta – apple & miso – pickled mustard seeds – mustard greens – maple jus* 31

JIDORI CHICKEN BREAST – *bloomsdale spinach – pine nuts – potato puree – marsala* 28