

## COMMERSON

½ doz. Oysters  
daily preparation \$15

Caesar Salad with Niman Ranch All Natural Bacon  
organic romaine, california olive oil, parmesan crisps \$12

French Fries  
slow roasted niman ranch pork, chile con queso, jalapeño, guacamole, sriracha \$9

Charred Creekstone Farms Beef Short Rib  
salsa verde, griddled onions \$15

Steamed PEI Mussels  
madrass curry riesling broth, celery and chayote slaw \$15

Wild Caught Pacific Yellowtail Poke  
toasted corn nuts, avocado, tortilla chips \$17

Cilantro Chic Pea Puree  
charred scallions, pepitas, pumpkin seed oil \$9

Radicchio Treviso, Castelfranco and Endive Salad  
candy cane beets, praliné grains, feta vinaigrette \$12

Rougié Foie Gras  
special preparation \$27

Organic Baby Kale, Brussels Sprouts and Pecorino  
lemon zest, California olive oil \$8

Garlic Spinach Fonduta  
grana padano, bread crumbs \$9

Grilled Wild Caught Pacific Sardines  
shaved fennel, italian parsley, grilled lemon, California olive oil \$15

Sun Fed Ranch Organic Grass Fed Burger  
tillamook cheddar, niman ranch all natural bacon, roasted tomato, caramelized onion, sunny side egg \$13

Wild Pacific White Shrimp and Niman Ranch Chorizo Burger  
pepper jack, avocado, organic sprouts, crispy garlic, spicy mayo \$14

Butternut Squash Agnolotti  
sage-brown butter, shitake, walnuts, grana Padano \$15

Charred Wild Caught Octopus  
creamy polenta, putanesca, rustic pesto \$14

Olympia Provisions Grilled Pork and Emmenthaler Sausage  
dandelion greens, crouton, charred onion jus \$14

Grilled Reading Raclette Sandwich  
crimini mushroom, bloomsdale spinach, red onions, whole grain mustard aioli \$13

A Parisian Diversion  
escargots, garlic butter, french fries, baguette \$12

Roasted Pacific Sea Bass  
cauliflower puree, roasted cauliflower, bacalao fritter \$18

Steamed Wild Alaska Cod  
melted leeks, garlic puree, parsley sauce, avruga \$26

Grilled Creekstone Farms Rib Eye  
36 day dry-aged, french fries, sauce choron \$32

Pan Roasted Creekstone Farms Hanger Steak and Bone Marrow  
shallots, bitter greens \$22

Grilled Niman Ranch Pork Shoulder Chop  
charred rainbow carrots, gremolata \$18

Roasted Petaluma Poultry Free Range Mushroom Chicken  
garlic mashed potatoes, maitake, bun shimeji, sweet onions, sherry vinegar jus \$21