

BAR NUTS Warm, Savory, Candied Nuts with Meyer Lemon Zest \$10

HALF DOZEN OYSTERS Tomales Bay Miyagi Oysters, Marinated Cucumber, Gin Mignonette \$26

KANPACHI CRUDO Mango Puree, Celery, Purple Potato \$19

STUFFED GOUGERES Aged White Cheddar Mousse, Tomato Jam, Fried Basil \$15

TIERRA FARMS CORN PANCAKE & CAVIAR Tsar Nicoulai Select Caviar, Corn Butter, Maple Syrup \$38

ARUGULA SALAD Za'atar Roasted Delicata Squash, Lamb Chopper Cheese, Minus 8 Miso Vinaigrette, Crispy Bits \$16

CRISPY HEN OF THE WOODS MUSHROOMS Sour Cream 'n' Alliums Dip \$18

CHICKEN LIVER MOUSSE "Maistachios", Strawberry Rhubarb Jam, Pickled Green Strawberries, Sourdough Toast \$15

ROASTED SUNCHOKES Black Trumpet Mushrooms, Confit Egg Yolk, Tarragon \$17

CARROT-FRIED RICE Carrots Glazed in Cover Crop Miso, Snap Peas, Puffed Rice \$18

LOADED BAKED POTATO Red Miso Butter, Green Onion, Chile Creme Fraiche, Hot Cheddar, Katsuobushi \$17

BUFFALO SWEETBREADS Point Reyes Blue Cheese, Celery \$17

*Cauliflower substitute available

TL PATTY MELT Dry-Aged Beef, Melty Cheese, Caramelized Onion Special Sauce, Pickles, on BFF Pain de Mie \$18 *Add Avocado 3

FLAT IRON STEAK Shishito Pepper Salsa, Shaved & Pickled Root Vegetables \$27

MEYER LEMON CURD TARTLET Toasted Meringue \$12

SWEET CREAM PANNA COTTA Strawberry & Rose Water \$11