



THE MOSS ROOM

STARTS

Marinated Winter Vegetables roasted garlic vinaigrette, marjoram, meyer lemon	9
House Made Pita Bread hummus, roasted peppers, manouri cheese	10
Country Style Pork Terrine house made pickles, mustard fruit, frisée	11
Lucky Dog Ranch Beef Carpaccio watercress, sauce gribiche, daveiro extra virgin olive oil	12

APPETIZERS

Little Gem Lettuce Salad radish, gremolata, white anchovies, serena	11
Star Route Farms Baby Beet Salad wild arugula, caramelized goat cheese, hazelnuts	12
Soup	8
Monterey Squid Spaghetti squid ink, oven dried tomatoes, chilis, herbs	11
Long and Bailey Farms Pork Belly spiced pumpkin purée, sweet onions, pheasant egg, balsamic	12

ENTRÉES

Jones Farm Rabbit Sugo house made tagliatelle, cavalo nero, pancetta	21
House Made Garganelli Pasta black trumpet mushrooms, cipollini onions, savoy spinach	20
Sustainable Catch of the Day	A.Q.
Massachusetts Day Boat Scallops sweet potatoes, brussels sprouts, house made pancetta	25
Golden Trout a la Plancha braised greens, house made andouille sausage, preserved lemon	23
Sonoma County Guinea Fowl Breast 100 almond curry, fingerling potatoes, king trumpet mushrooms	25
Rancho Gordo Flagoulet Bean Cassoulet duck confit, toulouse sausage, beef short ribs	23
Mishima Ranch "Kobe" Bavette Steak watercress, shaved fennel, charmoula vinaigrette	27

SIDES

local spinach, harissa, golden raisins, pine nuts	6
cauliflower gratin, béchamel, gruyere, gremolata	6
wine forest mushrooms, shallots, thyme, sherry	6
shaved brussels sprouts, apple cider vinegar, hazelnuts	6

18% gratuity added to parties of 6 or more

D I N N E R