



THE MOSS ROOM

APPETIZERS

Beer Battered Squash Blossoms salt cod, piquillo peppers, frisée \$9

Grilled Monterey Squid saffron rice, lemon, squid ink \$11

Scallop Crudo seabears watermelon radish, daveiro extra virgin olive oil \$13

House Made Pita Bread hummus, roasted peppers, manouri cheese, lemon, sea salt \$10

Country Style Pork Terrine house made pickles, fruit mostarda, frisée \$11

Soup \$8

Star Route Farms Coastal Greens Salad fuji apples, almonds, black currant vinaigrette \$10

Roasted Beet and Goat Cheese Salad local castle franco, hazelnuts, tarragon \$11

Little Gem Lettuce Salad point reyes blue cheese, house made pancetta, pickled onions \$12

ENTRÉES

Tagliatelle Bolognese spinach, pancetta, pecorino pepato \$18

Bellwether Farms Ricotta Ravioli early spring vegetables, grana padano \$16

Louisiana White Prawn Salad hearts of palm, avocado, heirloom chicories, pinenuts \$19

Duck Confit and Heirloom Chicory Salad poached farm egg, bacon, piment d' espellete \$16

Grilled California Yellowtail local asparagus, green garlic, sauce gribiche \$21

Sustainable Catch of the Day A.Q.

Oven Roasted Pitman Farms Chicken wild mushroom panzanella, cipollini onions, bacon \$19

Moroccan Lamb Kefta couscous, cucumbers, herbs, yogurt \$18

Grilled American "Kobe" Bavette Steak watercress, fennel, charmoula vinaigrette \$25

18% gratuity added to parties of 6 or more

LUNCH