FALL 2026

BAR MENU

House-Made Sourdough Bread | whipped butter	6
Charcuterie & Cheese | accoutrements	27
California Onion dip | smoked trout roe | gaufrette potato chips	10
Cinderella Pumpkin Soup | Pain D'épices | Brown Butter Chestnuts | Whipped Ricotta	17
Crudo of Diver Scallops | Cara Cara Oranges | Castelvetrano Olives | Celery | Crispy Alliums	28
Salad of Lettuces & Herbs | crushed hazelnuts | garden vegetables | cider vinaigrette	16
Fried Chicken Sandwich | spicy aioli | cabbage slaw | house pickles | fries	20
Mountain House Grass-Fed Burger | pepper jack | caramelized onions | house pickles	22
Red Wine Braised Short Rib | Yukon Gold Mashed Potatoes | Harvest Beans	42
Pacific Black Cod | Smoked Potage of Little Neck Clams | Leeks | Golden Potatoes & Root Vegetables	46
Roasted Beet Risotto | Toasted Rye | Chèvre | Parmesan	34
Butcher Steak | french fries | brandy peppercorn sauce	44
Juniper Marinated Venison Loin | Vanilla Parsnip Puree | Swiss Chard | Wild Huckleberries	56

DESSERTS

Coconut Panna Cotta | Rum Roasted Pineapple | Macadamia Brittle	16
Dark Chocolate Olive Oil Cake | Salted Caramel Ganache | Espresso Crème anglaise	16
Pumpkin Basque Cheesecake | Bourbon Chantilly	16
SEASONAL HOUSE ICE CREAMS & SORBETS	4/per scoop
ARTISAN CHEESE SELECTION	17