



RESTAURANT WEEK  
TWO COURSES \$35  
Dessert & Drink Specials

## Dinner

### [FIRST] choice of:

Natty BOH Beer Cheese Soup  
aged cheddar, tomato confit

Buttermilk Blue Wedge  
Point Reyes blue cheese dressing, crispy pork belly,  
baby iceberg, and red wine vinegar

Crispy Escargot  
cornmeal crusted, sweet & spicy ahi amarillo sauce,  
arcadian greens, citrus vinaigrette

Beef Empanada  
braised beef tenderloin, onion, garlic,  
cilantro chimichurri, lime crema

### [SECOND] choice of:

Brick Oven Whole Bronzino  
green beans, lemon brown butter sauce

Wild Boar Garganelli  
roasted cherry tomatoes, onion, broccolini,  
grana padana cheese, smoked garlic marinara

48 hr Sous Vide Short Rib  
root beer demi glace,  
roasted carrots, mashed potatoes

Mushroom Wellington  
wild mushroom duxelle, feta, spinach,  
five onion cream sauce, roasted carrots