

saltwater

- sample event menu, sit down -

- tomales bay oysters -

GOLDEN NUGGETS ON THE HALF SHELL
[house made mignonette - lemon]

BROILED PRESTON POINTS WITH:

KATZ BUTTER [fermented fresno chili - lemon - garlic]

TORPEDO BUTTER [caramelized torpedo onions - worcestershire - parsley]

- to start -

RED KURI SQUASH SOUP
[ginger - yellow curry - cilantro - coconut milk]

STAR ROUTE ARUGULA SALAD
[ricotta salata - shaved fennel - almond - blood orange sherry vinaigrette]

- main -

SEARED LINE CAUGHT BOLINAS HALIBUT
[haricot verts - fingerlings - lemon butter - fried capers]

- dessert -

MEYER LEMON OLIVE OIL POLENTA CAKE
[front porch farms polenta - meyer lemon curd]

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- sample event menu, small bites! -

- tomales bay oysters -

TOMALES BAY OYSTERS ON THE HALF-SHELL
[kumamotos - golden nuggets]

BROILED TOMALES BAY OYSTERS
[katz chili butter - tarragon citrus butter - tomato butter]

- *savory* -

WILD CHANTERELLE & GOAT CHEESE TARTELELLES
[laura chenel - puff pastry - foraged chanterelles]

DUCK LIVER MOUSSE CROSTINI
[caramelized onions - pickled mustard seed]

HOKKAIDO SCALLOP CRUDO
[kumquat - fresno chili - cucumber - radish]

PACIFIC DUNGENESS CRAB CAKES
[bell pepper - panko - lemon zest - tartar]

LOBSTER BISQUE SHOOTERS
[maine lobster - sherry - cream]

- *sweet* -

CHOCOLATE TRUFFLES
[tcho chocolate - maldon]

LEMON CURD TARTELETTES
[puff pastry]