

## STARTERS

### DAILY RAW BAR

selected sustainable fresh fish 14

### ARTISAN CHEESES

house jam, local dates, ciabatta 3 for 16 5 for 22

<u>Cheese</u>	<u>Milk</u>	<u>Type</u>
Point Reyes Blue	Cow	Semi-firm
Mt. Tam	Cow	Soft
Lamb Chopper	Sheep	Semi-firm
San Joaquin Gold	Cow	Hard
Midnight Moon	Goat	Semi-firm

### HOUSE MADE CHARCUTERIE

served with accompaniments 3 for 21 5 for 34

potted hough, breseola, chicken liver mousse  
pancetta with quail egg, daily sausage

2 + 2

Choice of 2 cheeses, choice of 2 meats 22

### SNACKS

**Marinated Olives** 3.95

**House Hummus** 5.95  
piquillo peppers, toasted pita, preserved lemon

**Truffle French Fries** 4.95

**Pistachios from Avila & Sons Farm** 3.95

**Root Vegetable Chips** 5.95  
cambazola fondue

**Crispy Onion Rings** 4.95  
sriracha aioli

elements  
restaurant · bar  catering

## MAIN PLATES

### Lemongrass Panko Crusted Local Seabass

local summer vegetables, saffron basmati rice, house made chili oil  
Thai coconut curry 25

### Crispy Skin Arctic Char

burst local cherry tomato, roasted fingerling potato  
tomatillos, smoked shallot, avocado salsa verde vinaigrette 26.5

### Black Sesame Seared Sustainable Ahi Tuna

crisp ginger mash potato, local Asian greens, wasabi beurre blanc  
guava soy glaze 26.5

### Calabacitas Stuffed Pasilla Pepper

summer squash, zucchini, corn, jack cheese & tofu  
purple potato & asparagus hash, coconut green curry 18

### Maple Leaf Farms Duck Breast

house made duck sausage, potato puree, braised fennel  
BD Farm arugula, tangerine gastrique 27

### Pan Roasted Chicken Breast

truffled risotto, haricots verts, balsamic-veal reduction 24.5

### Grilled Filet Mignon

local brussels sprouts, pasilla pepper, house made bacon  
gruyere-potato gratin, madeira mushroom sauce 36

### Braised Short Rib

haricots verts, mirepoix grits, crispy Domingo Farm leeks  
red dragon glaze 28.5

### 14 oz Grilled Double Cut Pork Chop

BD Farm mache, wild mushrooms, sweet onion mash potato  
house made apple sauce 31.5

local Brussels sprouts & bacon 4 gruyere-potato gratin 3  
sweet onion mash 3 sautéed wild mushrooms 8.5

## SOUPS

**Smoked Tomato Soup**  
basil bruschetta, chive oil 9

**Soup du Jour**  
daily chef selected soup  
using local farmer's vegetables 8.5

## SALADS

### Shepherd's Farm Greens

Hilltop Canyon Farm avocado, shallots  
toasted pecans, red wine vinaigrette ½: 7.5 Full: 10

### "Caesar" Salad

Lane Farm romaine lettuce, mustard croutons  
crispy white anchovy, garlic vinaigrette ½: 8.5 Full: 11

### Carpaccio of Beets

red beets, toasted hazelnuts, BD Farm arugula  
Point Reyes blue cheese, yuzu vinaigrette 12

### Grilled Abalone Salad

BD Farm mache, fennel, lipstick pepper  
tangerine vinaigrette 18

## SMALL PLATES

### Grilled Artichoke

drawn butter, lemon aioli 9.5

### Carnitas Tacos

corn tortillas, onion salsa, lime 10

### Local Fish Tacos

corn tortillas, cabbage, cilantro aioli, lime 11

### House Made Burger

house cured bacon, red onion, aioli  
house mustard, truffle fries 15.5

### Crab Cake

roasted bell pepper cream, mache, frisee 13