



VOTED TOP RESTAURANT

4 YEARS in a row ★★★★★



COURSE 1 ..... Bowl of Daily Soup  
*made with local seasonal ingredients*

**Seasonal Vegetable Kabob**  
*with butternut squash, red onion, apple and potato  
served with chimichuri sauce*

**Albondigas**  
*savory Mexican meatball made with Mary's free range  
chicken, topped with pickled onions and cilantro*

COURSE 2 ..... Beef Sugo  
*over locally made chickpea fettucini with shaved pecorino*

**Seafood Stew**  
*local fish, Marin manila clams, Penn Cove mussels,  
scallops and domestic shrimp in a warm tomato broth*

**Ancient Grains**  
*hearty grains, sautéed vegetable medley with our  
house curry sauce add chicken or shrimp*

COURSE 3 ..... Carrot Pine Nut Cake  
*with cardamom frosting*

**Vanilla Bean Ice Cream**  
*topped with salted bourbon caramel*

**Flour-less Chocolate Cake**  
*tart sumac cream and candied pistachios*