



*“Find the shortest, simplest way between the earth, the hands, and the mouth.”
~ Lanza del Vasto*

Sashimi of Yellowtail Jack	16.
pickled nectarines, watermelon, mint <i>hook & line caught aboard the “Tika Dawn” by Captain Todd Feinstein out of San Diego</i>	
Sea Scallop Ceviche	18.
foie gras torchon, pineapple, jalapeño <i>caught aboard the “Defiant” by Captain Wells out of New Bedford, Massachusetts</i>	
Salad of Baby Greens	13.
early season apples, aged white cheddar, cider vinaigrette <i>grown by County Line Farms, certified organic</i>	
Baby Hearts of Romaine	14.
Caesar dressing, levain crouton, smoked bluefish <i>hook & line caught aboard the “Underwing” out of Kingston Bay, Massachusetts</i>	
Suncrest Peach Salad	14.
ricotta stuffed squash blossoms, wild arugula, truffled honey <i>Grown by Marchini Farms, Placerville, California</i>	
Grilled Soft Shell Crab	16.
avocado, serrano ham, plum glaze <i>trap caught in Crispfield, Maryland</i>	
Roasted Cove Mussels	15.
chorizo, fried butter beans, preserved lemon <i>rope grown by Scott Zahl in Tomales Bay</i>	
Dungeness Crab Stuffed Local Sand Dabs	15.
marinated summer squash, basil, cherry tomatoes <i>purse seine caught on Half Moon Bay aboard the “Mr. Morgan” by Captain Steve Fitz</i>	
Sweet Corn Soup	9.
crispy shrimp dumplings <i>wild Oregon Bay shrimp</i>	



Seared Local Ling Cod	31.
padron peppers, white corn hominy, smoked tomato broth <i>hook & line caught near Bolinas</i>	
Pan Seared Tombo Tuna	34.
squash “ravioli”, fresh shell beans, black caviar <i>long line caught by Captain George Ching aboard the “Caroleigh” near Honolulu</i>	
Grilled Wild King Salmon	36.
pancetta braised Kentucky wonder beans, grilled lemon, fried olives <i>caught by Captain Brian Joudain aboard the “Blue Pacific” out of Ft. Bragg, California</i>	
Wood Oven Roasted Striped Bass	34.
summer ratatouille, mint salsa verde, black rice croquette <i>hook & line caught aboard the “Flamingo” Captained by Bob Wiegand in New York</i>	
Oak Roasted Alaskan Halibut	33.
curried eggplant panzanella, basil, red grapes <i>hook & line caught by Robert Mosher aboard the “Patience”</i>	
Seared Hawaiian Ono	32.
shaved porcini, green olive gazpacho, toasted almond <i>caught by Captain Rusty aboard the “Hokuano” in Hawaii</i>	
Wood Roasted Chicken	27.
BBQ baked butter beans, lemon cucumber, gypsy pepper <i>“Mary’s Chicken” organically raised by the Pitman’s in the San Joaquin Valley</i>	
Grilled New York Steak	35.
braised lobster mushrooms, fork smashed broccoli, sweet corn brulee <i>naturally raised in South Dakota by Stormhill Beef Cooperative</i>	

Sides to Share

BBQ Baked Butter Beans-7.
“Creamed” Corn - 7.

Pancetta Braised Kentucky Wonder Beans-7.
English Peas-8.

Parmesan French Fries-6.
Ratatouille-8.

August 28, 2010

*In response to the San Francisco Healthy Initiative, a 4% SF Health surcharge will be added to all food and beverage sales.
An 18% gratuity will be included on parties of six or more.*