



S E A S O N S

KITCHEN AND BAR

APPETIZERS

Cauliflower Soup

chives, paprika oil... \$6/10

Little Gems Caesar

grana padano, herbed breadcrumbs, classic dressing... \$7/\$13
add chicken breast \$8 add salmon fillet \$14

Farmer's Market Greens Salad

seasonal greens and chicories, house vinaigrette, sea salt... \$6/\$11
add chicken breast \$8 add salmon fillet \$14

Peaches and Burrata

basil, mint, aged balsamic, olive oil, sunflower seeds, sea salt...\$13

Roasted Bartlett Pear

pt reyes blue, candied almonds, dijon vinaigrette, arugula.... \$14

Cedar Baked Cheese

stone fruit, focaccia, caraway almonds, honey.... \$12

Truffle Mushroom Risotto Croquettes

truffle puree, herb salad.... \$10

Margherita Pizza

marinara, tomatoes, burrata, basil... \$17

Mushroom Pizza

truffle sauce, mozzarella, parmesan, crispy shallots, parsley, black pepper.... \$18

ENTRÉES

Shrimp Scampi

pasta, garlic and wine compound butter, parsley, lemon.... \$24

Coal Roasted Seasonal Vegetables

wild rice and quinoa biryani, olive and pumpkin seed salsa verde... \$21

Seared Salmon

stir fried summer vegetables, pickled bean sprouts, miso and scallion sauce.... \$33

Buttermilk Fried Chicken

pickled vegetables, house hot sauce, arugula salad, herbs \$24

Braised Short Rib

green peppercorn sauce, steak fries, horseradish crème fraiche, market salad.... \$35

Seasons' Burger

brisket and shortrib, brioche, garlic aioli, roasted onions, pickle, lettuce, tomato, fries.... \$22