

FIRST

delicata squash soup, coconut milk, red chili, lime, coriander 5
sesame kelp noodles, green onions, curried cashew, gomashio 6
black and white dumplings, coconut wrappers, cashew-kimchee, creamy miso 8
chips and guac, fork crushed avocado, cacao corn chips, pickled green chili, smoked salt 9
avocado dragon roll, autumn root vegetables, ginger, jicama rice, nori 8
beet carpaccio, heirloom beets 'en sous vide', almond 'goat' cheese, pistachio 7
tree nut cheeses, smoked almonds, black mission figs, rosemary flatbread 10

ORGANIC SALAD (as app or main)

wild arugula, candied hazelnut, honey crisp, 'goat' cheese, Eco Vino vinaigrette 6/9
salsa verde, citrus slaw, avocado, pickled jalapeno, tortilla chips, cilantro 7/10
tuscan kale, sweet red pepper, avocado, smoked chipotle 7/10
Bixby chopped, 'roasted' pecans, caramelized delicata, avocado, sundried tomato, seven herb ranch 7/11
caesar, romaine hearts, creamy lemon-miso dressing, rosemary crisps, pignoli parmesan 6/9

build your own: arugula, baby spinach, romaine, mixed greens or kale 5

add ons: beets 1, carrots 1, cucumber 1, honey crisp 1, pear 1, fresh herb mix 1, jicama rice 2, half avocado 2, arame 2, nori 2, dulce 2, sundried tomatoes 2, dried cranberries 2, raisins 2, kalamata olives 2 'roasted' pecans 2, curried cashews 2, smoked almonds 2, pumpkin seeds 2, sunflower seeds 2, candied hazelnuts 3, pistachios 3, pine nuts 3, rosemary croutons 3, corn crisps 3, tree nut cheese 3, hemp tabbouleh 3, macadamia hummus 3

choice of dressing: Eco Vino vinaigrette, salsa verde, smoked chipotle, seven herb ranch, creamy lemon-miso, sesame ginger

MAIN

"carta da musica", mission fig, arugula, balsamic, murray cheese, eurasian black salt 11
herbed cheese tortellini, creamed spinach, red pepper reduction, black truffle salt 12
tortillas, napa slaw, guacamole, queso fresco, cacao mole 11
classic heirloom tomato lasagna, sun-cured tomato marinara, macadamia ricotta, hand-cut pesto, 13
curried kelp noodles, young coconut, peachcrest vegetables, basil, chili, almonds 13
local red beet gnocchi, hazelnut pesto, sage cream, 'braised' cauliflower 11
local wild mushroom tamales, truffle crema, bitter cacao mole 12
autumn harvest, vegetable tasting, herb salad, frozen lemon oil, truffle salt 11

DESSERT (on Wine menu)

pistachio nougatine, rosewater, citrus marmalade, dark chocolate 9
chai tasting, clove gelato, ginger layer cake, cinnamon cacao fudge, cardamom budino 11
tiramisu, amaretto cake, vanilla bean, espresso foam 10
chocolate ganache tart, caramel cream, pink himalayan salt 9
wild plum carpaccio, port reduction, cardamom crumble 7
panna cotta, coffee anise syrup 8
autumn ice cream trio, macaroons 7