

## SHARED PLATES

- chilled prawn cocktail** classic cocktail sauce, horseradish, lemon 25
- raw market vegetables** burrata, house french onion dip, grilled rustic bread 20
- roasted garlic hummus** herb salsa, crispy garlic, grilled flatbread 17
- housemade guacamole** served with housemade salsa, warm tortilla chips 16
- spiced lamb meatballs** served with cucumber yogurt 24

## SALADS & SOUP

- local greens salad** simple green salad with soft herbs and white wine vinaigrette 14
- the oak caesar salad** chopped and tossed with garlic croutons and parmesan 14
- baby iceberg wedge** smoked bacon, pt. reyes blue cheese, heirloom tomatoes, herbed ranch dressing 15
- tortilla soup** the Inn's signature recipe 12

## RANCH

- rotisserie chicken** herb roasted heirloom potatoes, arugula, caramelized garlic chicken jus 36
- cider braised pork cheeks** polenta, cipollini onion, brussels sprouts 38
- filet mignon au poivre** chef didier's creamy sarawak black pepper sauce and crispy french fries 49
- 20 ounce bone-in rib chop** sliced and served with rosemary garlic butter and mashed potatoes 90

## OCEAN

- loch duart salmon** arugula, cherry tomatoes, shaved fennel, olive oil 36
- local white sea bass** olives, tomatoes, basil, garlic, lemon juice 38
- diver scallops** herbed risotto, brown butter, caper and lemon pan sauce 39
- lobster fra diavolo** spaghetti, lobster, chili, garlic, spinach, basil, parmesan 37

## GARDEN & GRAIN

- vegan enchiladas** sweet potato, corn, black beans, spinach, vegan mole, lime cashew crema 28
- anson mills farro risotto** maui sweet onions, cavolo nero, seasonal mushrooms, aged parmesan 27
- roasted acorn squash** soy sake glazed mushrooms, pomegranate seeds, yuzu kosho, sesame, nori 26

## SIDES

- |                              |                                      |                                   |
|------------------------------|--------------------------------------|-----------------------------------|
| <b>grilled broccolini</b> 12 | <b>market vegetables</b> 12          | <b>roasted marble potatoes</b> 12 |
| <b>mashed potatoes</b> 12    | <b>wilted spinach with garlic</b> 12 | <b>crispy brussels sprouts</b> 12 |

## AUTUMN 2022 DINNER

we are pleased to note the first item listed in each category is prepared gluten & dairy free - eduardo quintero, chef de cuisine