SOUP & SALAD

S&P CLAM CHOWDER

leeks, red potatoes, thyme, bacon 10

ROASTED CELERY ROOT SOUP

lemon oil, micro celery 12

GRILLED CHICKEN AND KALE SALAD

Petaluma chicken, dino kale, cranberry, green apple, celery 18

FROG HOLLOW PEAR, HAZELNUTS

Point Reyes Original Blue, endive, frisée 13

RED QUINOA GARDEN SALAD

mixed greens, roasted oyster mushrooms, radish, sherry vinaigrette 14

STARTERS

OVEN ROASTED MANILA CLAMS

Hobbs bacon, leek, thyme, white wine broth 17

LOCAL ALBACORE TUNA TARTARE

avocado purée, truffled ponzu, pickled turnip, togarashi 22

LIBERTY FARMS DUCK LIVER PÂTÉ

red onion marmalade, grilled levain 15

FALLON HILLS RANCH LAMB SLIDERS

grilled red onion, mint aïoli 15

ROASTED BABY BEETS & BURRATA

wild arugula, lemon olive oil, balsamic reduction 16

PLATES

GRILLED LOCAL SWORDFISH

beluga lentils, parsnip purée, preserved lemon 26

ROASTED LIBERTY FARMS DUCK BREAST

braised green cabbage, burnt cara cara orange, caramelized baby turnips 32

"PORK AND BEANS"

maple glazed pork loin, cannellini beans, lacinato kale, pomegranate 27



house ground chuck, short rib, and brisket, grilled onion, housemade pickles, hand cut Kennebec fries 19

GRILLED KAMPFE FAMILY RANCH RIBEYE

potato purée, rapini, cippolini onion, oyster mushrooms 38

WINTER TRUFFLE RISOTTO

Sarlat black truffle, roasted butternut squash, baby leeks, Parmigiano Reggiano, 36

We source much of our local produce from Canvas Ranch Farm in Petaluma, CA.

Mandarin Oriental observes food safety standards.

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.

A service charge of 22% will be added to parties of six or more guests.

