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## SOUP & SALAD

### S&P CLAM CHOWDER

leeks, red potatoes, thyme, bacon 10

### ROASTED CAULIFLOWER POTATO SOUP

Aleppo pepper oil, parsley 12

### GRILLED CHICKEN AND KALE SALAD

grilled 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, pomegranate, radish, sherry vinaigrette 14

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## 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 aioli 15

### ROASTED BABY BEETS & BURRATA

wild arugula, lemon olive oil, balsamic reduction 16

### ROASTED CANVAS RANCH BABY CARROTS

minted Strauss yogurt, farro 14

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## PLATES

### GRILLED LOCAL SWORDFISH

beluga lentils, parsnip purée, preserved lemon 26

### ROASTED LIBERTY FARMS DUCK BREAST

Gravenstein apple and bacon tart, red cabbage slaw, apple reduction 32

### MAPLE MUSTARD GLAZED PORK TENDERLOIN

butternut spaetzle, pepita romesco, pomegranate 27

### FALLON HILLS RANCH BURGER

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



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.