

# DINNER

### STARTERS

CUCUMBER & JAMON IBERICO SALAD 22. Gavel's Farm Cucumber, Pistachio Cream, Blood Orange

BUFFALO BURRATA 16. Seasonal Fruit Compote, Marcona Almonds, Balsamic

GRILLED AVOCADO 18.
Bellwether Ricotta, Pepitas, Mustard Greens

FRIED PORTOBELLO MUSHROOM 15.
Za'atar, Lemon Crème Fraiche

SPANISH OCTOPUS 21.
Ramps, Kohlrabi, Ancho Chili Aioli

AHI TUNA 2O.

Brokaw Farm Avocado, Kalamata Olives, Cucumber,
Lime Sumac Dressing

WEST COAST OYSTERS 23. Lemon, Mignonette

# SIDES 10.

HOUSE-MADE DINNER ROLLS Honey Butter or Anchovy Butter

IACOPI FARM BRUSSELS SPROUT Maple and Vinegar Glaze

GAVELS FARM MIX HEIRLOOM TOMATO Aged Balsamic

#### **MAINS**

ROASTED WHOLE BRANZINO 46.
Gavels Farm Cherry Tomato Relish, Anchovy, Watermelon
Radish, Citrus

PETALUMA ROASTED HALF CHICKEN 35.
Spring Onion Gremolata, Chervil

CREEKSTONE FARM DRY AGED NEW YORK 52.
Pomme Puree, Hedgehog Mushroom, Natural Jus

HOUSE-MADE LOBSTER RAVIOLI 48.
Lobster Cream, Butternut Squash, Parmigiano Reggiano

HAND ROLLED CANNELLONI 32. Spinach, Morels, Citrus Ricotta

THE POST ROOM BURGER 25.
Crispy Pancetta, Heirloom Tomato, Fontina Cheese,
House-Made Sauce

MUSHROOM RISOTTO 30.
King Trumpets, Truffle Butter, Parmigiano Reggiano, Chives

# SIDES 10.

GRILLED ZUCKERMAN'S FARM ASPARAGUS
HERB ZUCKERMAN'S FARM AMOROSA POTATO
GLAZED SNAP PEAS

FRENCH FRIES Lemon Crème Fraiche

# GREAT TO SHARE

#### CHEESE PLATE 22

Point Reyes Blue, Cypress Grove Goat, Nicasio Valley Cow. Pecans. Grilled Bread

#### **SALUMI PLATE 22**

Coppa, Toscano Piccante, Soppressata, Grain Mustard, Grilled Bread

#### **FLATBREADS**

Prosciutto di Parma, Figs, Goat Cheese, Arugula 23. Or Foraged Mushrooms, Tomato Fondue, Manchego 22.

# DESSERTS

ESPRESSO PANNA COTTA 14. Biscotti Crumble. Caramel

BASQUE CHEESECAKE 14.
Lucero Farm Strawberry, Brown Butter, Basil

WHIPPED MASCARPONE PASSION FRUIT 14. Pistachios. Basil

**FARMERS MARKET FRUITS 14.**