

appetizers

CHARRED LEEK & POTATO SOUP ●	16
herb croutons, chive	
MARINATED CARROTS & STRACCIATELLA CHEESE ●	23
garlic chili crisp, pickled carrots, turmeric oil	
MIXED BABY GREEN SALAD ▼●	19
tomato, onions, walnuts, radish, lemon thyme vinaigrette add organic chicken...14, shrimp or steak...19, hokkaido scallops...20	
LITTLE GEM & GREEN GODDESS CAESAR	20
24 month aged parmgiano reggiano, brown butter breadcrumbs add organic chicken...14, shrimp or steak...19, hokkaido scallops...20	
ARUGULA & LADY APPLE SALAD ▼●	20
spiced pepitas, goat cheese, shaved vegetables, champagne vinaigrette add organic chicken...14, shrimp or steak...19, hokkaido scallops...20	
CREAMY BLACK TRUFFLE RISOTTO ▼●	26
24 month aged parmesan, wild mushrooms, porcini dust add organic chicken...14, shrimp or steak...19, hokkaido scallops...20	
ARTISAN CHEESE PLATE ●	26
4 locally curated cheeses with local honey, quince, crostini, marcona almonds	
YELLOWFIN TUNA CRUDO ● *	25
white ponzu, pickled mustard seeds, herb, cucumber and olive	
CRISPY SHRIMP CAKES	23
sauce louis, piquillo pepper, parsley, fennel	
BEEF TARTARE *	25
hand cut filet mignon, truffled egg, green apple, toasted brioche	
GRILLED SPANISH OCTOPUS ●	27
olive oil & lemon poached tomato, olives, garlic & rosemary polenta	
SHRIMP COCKTAIL ● *	25
8 poached shrimp, cocktail sauce, lime aioli & lemon	

entrées

MAFALDINE PASTA WITH SUNFLOWER PESTO	37
house made mafaldine, asparagus, snap peas, parmesan, watercress, lemon oil add organic chicken...14, shrimp or steak...19, hokkaido scallops...20	
CREAMY BLACK TRUFFLE RISOTTO ▼●	42
24 month aged parmesan, wild mushrooms, porcini dust add organic chicken...14, shrimp or steak...19, hokkaido scallops...20	
CRISPY HALF CAULIFLOWER ▼●	36
salmoriglio, marcona almonds, sweet pepper puree	
RIGATONI WITH CREEKSTONE FARM BLACK ANGUS RAGU	42
house made rigatoni pasta, slow cooked tomato & black angus beef ragu, parmesan & fennel pollen	
BLUE CRAB CAMPANELLE PASTA	44
housemade campanelle pasta, crab & pernod veloute, calabrian chili, thai basil	
OVEN ROASTED CHILEAN SEABASS ●	58
fingerling potatoes & broccolini, brown butter sunchoke, grilled scallion chimichurri	
PAN SEARED LOCH DUART SALMON	46
melted tomato & leeks, garlic scape fregola & preserved lemon, saffron fumet	
SEARED HOKKAIDO SCALLOPS ●	49
snap & sweet peas, turnip, celery root puree, yuzu soubise	
GARLIC DUKKAH CRUSTED MARY’S HALF CHICKEN ●	46
sprouting cauliflower, date & black garlic, sherry chicken jus	
8 HOUR BRAISED PRIME SHORT RIB ●	58
roasted garlic whipped potatoes, confit vegetables, fig onion jam, bone marrow beef glaze'	
8oz PRIME CREEKSTONE FARM FILET MIGNON * ●	72
roasted garlic whipped potatoes, watercress, salmoriglio, vinegar braised cipollini add shrimp...19, hokkaido scallops...20	



INN OF THE SEVENTH RAY

HOUSEMADE RUSTIC BREAD
fennel seed butter, maldon sea salt, himalayan rock salt

9 ●

GLUTEN FREE AVAILABLE

----- add -----

HERB & CITRUS MARINATED OLIVES
extra virgin olive oil, fresh herbs, red wine vinegar

8

sides

CRISPY BRUSSEL SPROUTS ●
charred pineapple aioli, pumpkin seed & garlic dukkah, parmesan

16

CREAMY POLENTA ●
soft polenta, mascarpone, rosemary

15

SAUTEED BRASSICAS ▼●
sprouting cauliflower & broccolini
garlic chili crunch, brown butter breadcrumbs

14

ROASTED GARLIC ●
WHIPPED POTATOES
whipped yukon gold potatoes, roasted garlic, chives

14

All our pasta is made in house with organic fresh milled semolina flours. Our fish are line caught or sustainably raised. All our beef & poultry are raised without antibiotics or supplemental hormones. Our produce is hand picked by our chef and sourced from local farmer's when possible.

*Consuming raw or undercooked meat including meat poultry or shellfish and eggs may increase your risk of foodborne illness.

▼ can be prepared vegan
● can be prepared gluten-free