

Dinner

Starters

Tricolor Gnocchi 13

Red beets, potato and spinach dumpling Cherry tomatoes/vegetables
green olives/sage/brown butter/fry basil

Grilled Octopus 19

Seasonal vegetables/Local blend olives/extra virgin olive oil/Monterey Sea salt

Lamb Meatballs 14

Red onions/tomato sauce/fresh goat cheese

Local Monterey Abalone 18

Farmed abalone/vermouth/local Castroville artichokes/Brussel sprouts

Pork Sliders over Brioche Buns 16

Pulled braised pork belly/pickled vegetables/apple rhubarb chutney

La Quercia Iowa Prosciutto & Burrata 18

Thinly sliced American Prosciutto/soft corn Polenta/ Local wild mushrooms
organic Basil olive oil/Local Tuscan Blends Olives

Salads

Basil House Salad 10 🌿

Heirloom lettuce/carrots/tomato/pickled onions/radishes/basil-balsamic vinaigrette

Brussel Sprouts Salad 14 🌿

Wild arugula/shaved fennel/Brussel Sprouts/Lemon vinaigrette
toasted pine nuts/pomegranate seeds/Schoch Farm East of Edom cheese

Roasted Beet Salad 14 🌿

Belgian endive/wild arugula/goat cheese/walnuts/raspberry vinaigrette

Special Salad MP (ask your server)

Add all-natural chicken breast or shrimps 5 / 6

Soup of the day 8 (ask your server)

Main Courses

Chef's Seafood Special MP

Selection of local catch or imported/changes daily

Black Squid Ink Linguine 25

Monterey Bay squid/Mendocino sea urchin sauce

Butternut Squash Ravioli 23 🌿

Organic brown butter/fried sage/pumpkin seeds

Porcini Mushroom Ravioli 26

Vidalia onions/double smoked bacon/marjoram

Vegan Roasted Vegetable Plate 24 🌿

Roasted vegetables/beet ravioli/wild mushrooms/parsnip puree

Grilled Colorado Lamb Chop 43

Farmer's Market vegetables/Cipollini onions

Braised Rabbit Ragout 32

Farmer's Market vegetables/golden raisins/potatoes/herbs

Goat Inspirations MP

Locally sourced goat/Chef's various preparations

5 Hour Braised BBQ Short Ribs 29

Russet mashed potatoes/red wine braised vegetables/Monterey sea salt

Fogline Farm Pasture Raised ½ Chicken 32

(cooking time 30 minutes)

Carrot puree/broccolini/tarragon-Meyer lemon sauce

Sides

Cauliflower/golden raisins/pine nuts 8 🌿

Mashed Potatoes/cream/rosemary 8 🌿

Umbrian Lentils/fresh herbs 8 🌿

Broccolini & Brussel Sprouts/basil oil 8 🌿

Soft Corn Polenta/goat cheese 8

Eating Raw and Undercooked Fish/Shellfish/Eggs or Meat increases the Risk of Foodborne Illness

Please alert your server to any food allergies/food intolerances

Water is served only upon request (Monterey County Regulation)

18%Service Charge will be added for party of 6 and more

General Manager/owner Denis Boaro