



BARNDIVA

CAULIFLOWER Velouté, Caramelized Florets, Almond, Caper, Golden Raisin, Port Wine	11
Crispy SWEETBREADS , Poached Quail Egg, Bacon, Leek, Truffle Butter	16
Dungeness CRAB , Grapefruit, Edamame, Brioche Crouton, Cilantro	15
Heirloom BEET , Apple, Endive, Avocado, Watercress, Walnut, Warm Chèvre	12
FRISÉE , Warm Garlic Crouton, Bacon, Pecorino, Fried Egg	13
Local ARUGULA Salad, Shaved Fennel, Satsuma Mandarin, Citrus Vinaigrette	9
ANDANTE Dairy "Largo", Apricot & Kumquat Marmalade, Honeycomb, Truffled Marcona Almond	18
"THE ARTISAN" Hand Made Cheeses, Charcuterie, Seasonal Accompaniments	35
Sonoma Leg of LAMB , Heirloom Bean Gratin, Haricots Verts, Mint Pesto, Tomato Marmalade	27
Prime FLAT IRON Steak, Lobster Ravioli, Broccolini, Garlic, Fingerling Potato Chips	30
Whole Roasted CHICKEN (carved tableside), Root Vegetable Confit, Natural Jus	25
Dandelion Green RAVIOLI , Barndiva Farm Chestnut, Honey Glazed Turnip	22
Bacon Wrapped TURGEON , Brussels Sprouts, Potato, Pickled Red Onion, Caviar Crème Fraîche	30
American Kobe BURGER , Brioche Bun, Traditional Garniture	20
Maitake Mushroom TEMPURA , Porcini Salt, Soy & Lime Emulsion	10
Goat Cheese CROQUETTE s, House-made Tomato Jam, Lavender Honey	10
BD FRITES , Spicy Ketchup	10
DaVero Extra Virgin OLIVE OIL , Maldon Salt, Balsamic Syrup	4

Chef Ryan Fancher

Chef is Happy to Prepare Vegan or Vegetarian Entrees Upon Request

19% gratuity will be added to parties of 6 or more