First Course

Wild Arugula Salad
Compressed Cucumbers and Melon, Pecorino Sardo 17

Yellowfin Tuna “Nicoise”
House Cured Anchovy, Olive, Haricots Verts 19

Roasted Mushroom Soup
Crispy Shitake, Smoked Paprika-Crème Fraiche 16

Entrée

Farro Stuffed Heirloom Squash
Basil, Lemon, Squash Escabeche 33

Crispy Tai Snapper
Artichoke and Fennel Barigoule, Ramp Aioli 36

Beef Ribeye au Poivre
Asparagus, Roasted Fingerlings, Green Peppercorn 41

California King Salmon
Morel and Pea Ragout, Fines Herbes, Spring Onion 39
Desserts

Carrot Cake
Cream Cheese Frosting, Candied Pecans, Carrot Caramel 12

Black Forest Sundae
Chocolate Gelato, Roasted Cherry, Kirsch Whipped Cream 12

Warm Brioche Bread Pudding
Roasted Strawberry, Rhubarb 12

Affogato
Double Espresso over Vanilla Gelato 10

Coffee & Teas

Weaver’s French Press Coffee Pots 5.25

Weaver’s Loose Leaf Tea Pot
English Breakfast, Earl Grey, Chamomile, Jasmine, Peppermint, White Peony, Mandarin Rooibos 5.25

Weaver’s Cappuccino or Latte 6

Irish Coffee
Weaver’s Coffee, Irish Whiskey, Brown Sugar, Whipped Cream 14