

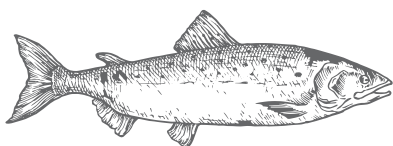
DINNER

STARTERS

PATATAS BRAVAS (v) <i>smashed marble potatoes, salsa espana, aioli, whole herbs</i>	18	CORN BISQUE (vg/d/g) <i>pan fried corn bread</i>	19
DUNGENESS CRAB CAKE (df) <i>remoulade, crudité</i>	32	TUNA CRUDO (gf/df) <i>cara cara orange, avocado, crispy garlic, pickled shallots, espelette, watercress, citrus vinaigrette</i>	36
BURRATA TOAST (v) <i>california olive oil, grilled grapes, confit cherry tomato, balsamic drizzle, microgreens, sourdough</i>	21	WARM MARINATED OLIVES (vg/df/gf) <i>castelvetrano olives, citrus, herbs, olive oil</i>	16

SALADS

COUNTY LINE HARVEST BABY MIXED LETTUCE (v/gf) <i>fine herbs, apples, toasted pepitas, green goddess, lemon honey vinaigrette</i>	25	add grilled chicken breast +16 add grilled flat iron steak +22 add seared salmon filet +30	SPINACH SALAD(v/gf/d) <i>grapefruit supreme, avocado, radish, mint, chèvre & red wine vinaigrette</i>	29
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MAINS

NEW YORK STRIP (gf) <i>pommes purée, grilled mushrooms, sautéed swiss chard, jus</i>	62
PAN SEARED SALMON (gf/n) <i>fried kale, romanesco broccoli, romesco sauce</i>	58
HERB ROASTED CHICKEN (gf) <i>cauliflower purée, pearl onions, baby carrots, jus</i>	40
FAIRMONT CLASSIC CHEESEBURGER* <i>angus beef, shredded iceberg slaw, grilled onions, american cheese, secret sauce, brioche bun with fries or mixed green salad</i> add bacon +8 add avocado +9	32
WILD MUSHROOM BOLOGNESE (vg/df) <i>rigatoni, violife vegan parmesan, white wine</i>	29

SIDES

POMMES PURÉE (v/gf)	BRUSSELS SPROUTS (v/df) <i>za'atar, dried apricots, spiced maple syrup, bacon</i>	BROCCOLI DI CICCIO (vg/gf/df) <i>calabrian chilies</i>
12	19	14