

STARTERS

PARKER HOUSE ROLLS

sourdough | seaweed butter | maldon sea salt
14
+6 stracciatella cheese | filigreen farms olive oil

WAVELENGTH FARM FIELD GREENS SALAD

arugula | citrus supremes | parmesan
yuzu-sesame dressing | toasted walnuts
18

WHITE ASPARAGUS

heirloom tomato consommé | burrata cheese foam
mushroom conserva | pickled onion flowers
20

HAMACHI CRUDO

pickled strawberry | grilled cucumber | cilantro oil
jalapeño infused coconut cream | radish
24

CHARRED OCTOPUS

guajillo-tamarind glaze | wakame seaweed
nappa cabbage | dashi rice chip
26

TRANSITIONS

SNAKE RIVER FARMS PORK BELLY

gochujang honey | white corn polenta | cotija cheese
scallion oil | kombucha vinaigrette
28

CACIO E PEPE

black truffle pecorino romano cheese | peppercorn melange
mafaldine ribbon pasta | red miso butter
30

SPRING PEA STROZZAPRETI PASTA

fava green and ramp pesto | stracciatella cheese
journeyman meat co. guanciale | cured egg yolk | pickled ramps
32

UNI CARBONARA

fort bragg sea urchin | squid ink bucatini
trout roe | nori sesame crunch | crispy hobb's bacon
32

PORCINI MUSHROOM RAVIOLI

wild porcini mushroom filling | fennel sand
buna shimeji mushrooms
32

WILD SHRIMP RAVIOLI

yuzu kosho | fromage blanc | shrimp oil
seaweed crumble | yuzu cream sauce
32



GREENWOOD
RESTAURANT

MAINS

MENDOCINO BLACK COD

yukon gold potato foam | butter poached cabbage
smoked cod belly | nasturtium
48

ÖRA KING SALMON

pomegranate molasses | parisian gnocchi | tokyo turnip
tahini cashew cream | dashi braised greens
48

HONEY GLAZED DUCK BREAST

green garlic | crispy scallion rice | black garlic
asparagus | onion soubise | charred spring onion
48

48 HOUR BEEF SHORTRIB

housemade bbq sauce | cauliflower puree
pickled mustard seed | charred broccolini | roasted garlic oil
58

WILD MUSHROOM RISOTTO

crispy parmesan | preserved lemon | parsley
sherry | mendocino foraged mushrooms
38