



FOUNDERS'

Shared Plates

Wine Country Charcuterie

duck, beef, pork, goat cheese, dates 19.

Roasted Bone Marrow, Demi

panko, herbs 15.

Warm Marin French Brie in a Wooden Box

pomegranates, toast points, glazed walnuts 21.

U-10 Sea Scallops, Chinese Black Bean Sauce

tomato, ginger, green onions, cilantro 21.

Braised Pork Belly Apple Smoked Bacon

chili, quince sauce 15.

Artisan California Cheeses

grapes, sweet walnuts 19.

Roast Brussels Sprouts

apples, pancetta 9.

Ahi Tuna Lomi Lomi

tomato, green onion 19.

Japanese Eggplant Caponata

tomato, garlic, basil, olives 14.

Filet Carpaccio

lemon, parmesan, evoo 17.

"As Executive Chef, I encourage our members and guests to dive into our new shared plate menu because the experience of sharing food connects couples and friends alike.

When food is passed around, it provides everyone with the opportunity for real conversation, connection, a chance to taste everything our club offers. I inspire all to relax, restore, share, enjoy our new direction."

Chef

Executive Chef Ron Garrido

Sous Chef Jason French

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.