



Wild Fish offers only the finest organic provisions, working with local purveyors to craft artisan cuisine with our premier culinary team.

APPETIZERS

Fresh Oysters on the half shell *With Black Vinegar Mignonette*

- Six Miyagi Oysters (Point Reyes) \$16
- Six Kumamoto Oysters (Humboldt Bay) \$28
- Six Mixed Oysters \$23.50

Suggested pairing: Roederer Brut \$16/Glass

Wild Foraged Mushrooms \$17 – *Humboldt County*
Sautéed golden chanterelles, beech, cauliflower mushrooms, Borba Farm parsnip puree, black fermented garlic.

Suggested pairing: Navarro 2015 Chardonnay \$18/Glass

Little Gem Salad \$13

Blue Heron Farm, Corralitos

Tahini, grapefruit, puffed quinoa, dill.

Suggested pairing: Bernardus 2016 Chardonnay \$16/Glass

Pulpo ala Plancha \$18

Grilled octopus, bomba relish, crispy capers .

Suggested pairing: Yorkville Cellars 2017 Sauvignon Blanc \$15/Glass

Fig & Ricotta Salad \$13

Borba Farm, Aromas

Whipped housemade ricotta, Alejandro's raw truffled honey, tiger striped figs.

Suggested pairing: Le P'tit Paysan Viognier \$15/Glass

Smoked Fish Chowder \$13

Pinnacle Farm, San Juan Bautista

Sablefish, onions, fennel, potatoes, chives.

Suggested pairing: Gowans 1876 Heirloom Cider \$15/btl

Sardines \$14

Monterey Bay

Fennel, red onion, olive tapenade.

Suggested pairing: Navarro 2016 Riesling \$14/Glass

Burrata \$13

Borba Farm, Aromas

Heirloom tomatoes, Thai basil, olive oil .

Suggested pairing: Phillips 2016 Hill Pinot Noir \$16/Glass

Sprout Salad \$13

New Native Farm

Sunflower, radish, pea shoot sprouts, pomegranate, spiced pepita vinaigrette.

Suggested pairing: Navarro 2016 Gewurztraminer 13/Glass

GFB \$2.50

Popover of our organic house gluten free bread.

MAINS

Ling Cod \$34

Central Coast

Crispy skin, Rodoni Farm pureed fava beans, forbidden black rice with aromatics.

Suggested pairing: Yorkville Cellars Merlot \$18/Glass

Peppercorn Crusted Ahi Tuna \$36

Central Coast

Blue Heron Farm Bok choy, kale, spicy peanut sauce, tamari glaze.

Suggested pairing: Yorkville Cellars Merlot \$18/Glass

Petrale Sole \$34

Scott Hockett, Fort Bragg, CA

Japanese heirloom sweet potato (Moua Organic Farm), uni sauce.

Suggested pairing: Yorkville Cellars 2017 Semillon 18/Glass

Sablefish \$32

Charlie Lambert f/v Pioneer, Santa Cruz

Crispy skin, burnt eggplant puree, peppers, brassicas.

Suggested pairing: Bernardus 2016 Griva Sauvignon Blanc \$14/glass

Whole Fish \$36

Moss Landing, Monterey Bay

Wild-caught local rock cod, seasoned and roasted on a cedar plank with harissa, sunflower sprouts.

Suggested pairing: Le P'tit Paysanne Viognier \$15/Glass

Bouillabaisse \$28

Wild-caught local fish, Mussels, Saffron, served with Rouille, broth and Crouton

Suggested pairing: Navarro Vineyards 2014 Pinot Noir \$17/Glass

Roasted Cauliflower \$18 (V)

Swank Farm cauliflower, zatar, roasted garlic

Suggested pairing: Yorkville 2017 Rose 16/Glass

Vegetable Small Plates

Potatoes \$8

Fingerling potatoes, aioli, malt vinegar.

Borba Farm, Aromas

Roasted Brussels Sprouts \$10

Rodoni Farm

Pears (Pinnacle Farm), Meyer lemon , balsamic reduction

Broccolini \$8

Borba Organic Farm, Aromas

Brown butter, horseradish, lemon, herbs.

Whole Roasted Baby Butternut Squash \$13

Schoch Farm Fromage Blanc, marjoram, lemon balm, pomegranate.