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### **Small Plates**

#### **French Onion Soup - \$6**

House made beef stock simmered with sweet onions, and topped with a melted gruyere and parmesan cheese crouton.

#### **California Mixed Greens - \$10**

Native organic field greens with cucumber, cherry tomato, spiced pecans and crumbled blue cheese served with a balsamic vinaigrette.

#### **Shrimp and Dungeness Crab Salad - \$18**

Native organic local greens, chilled prawns, Dungeness crab meat, cherry tomatoes, cucumber, egg and avocado served with a Louis dressing.

#### **Seared Sea Scallops - \$14**

Three pan seared sea scallops served with a mushroom pancetta ragu.

#### **Charcuterie Platter - \$14**

A selection of Fra'Mani salami, chorizo, pork rilletes, dijon mustard, cornichons and toasted baguette.

#### **Cheese Platter - \$12**

Point Reyes blue cheese (cow), Bellweather Farms papato (sheep) and Humbolt Fog (goat) served with quince jam and toasted baguette.

#### **Prawn Cocktail - \$12**

Four chilled jumbo prawns served with brandied Louis sauce and a small micro green salad.

#### **Truffled Parmesan Fries - \$6**

House-made shoestring potato fries served with a truffle aioli.

#### **Almond Crusted Calamari - \$12**

Fresh calamari lightly breaded with almond crumbs, fried and served with a Srirachai chili aioli.

#### **Citrus Marinated Olives - \$6**

An assortment of cured olives in a warm citrus marinade.

#### **Polpetti - \$8**

Veal meatballs with parsley marinara sauce.

#### **Prosciutto and Melon - \$7**

Cantaloupe wedges wrapped with Italian Prosciutto.

#### **Mini Chorizo - \$7**

Grilled baby Chorizo links with spicy honey mustard.