

RADIUS Restaurant

LOCALLY SOURCED CALIFORNIA CUISINE



APPETIZERS

Local Oysters... 6 for 15 or 12 for 26
Cucumber mignonette

Ocean Trout Crudo... 9
Spicy aioli, radish, red vein sorrel,
lemon zest, Arbequina olive oil

Dungeness Crab Salad... 15
Orange & lemongrass gelée, smoked
paprika, citrus marmalade

Pan Seared Calamari... 12
Fennel sand, lemon purée, sea-beans
bonito foam, squid ink

House Charcuterie... 16
Duck liver mousse, genoa salami,
pork belly rilette with accoutrements

Pork Belly & Farm Egg... 11
Confit pork belly, slow egg, kimchi, sauteed
mushrooms, roasted mushroom dashi

House Pastrami... 11
Seared pastrami beef tongue, port wine
braised cabbage, rye crumble, mustard
vinaigrette, chive

Cauliflower Soup ... 8
Brown butter popcorn, chive oil

Wedge Salad ... 10
Pt. Reyes Blue, crispy chicken skin, radish

Apple & Kimchi Salad... 10
Cameo apples, Hobbs bacon, mixed
greens, kimchi, honey yogurt

ENTREES

Risotto... 21
Roasted mushroom dashi, oyster mushrooms,
roasted sunchokes, tarragon

Glazed Asparagus & Red Quinoa... 19
Royal trumpet mushroom, baby turnips,
lemon sabayon

Fried Chicken & Dumplings ... 23
Fried breast & leg, braised thigh & greens,
tarragon dumplings, roasted chicken velouté

Seared Petrale Sole... 25
Marble potatoes, glazed fennel, cara cara
oranges, clam infused fumet

Roasted Pork Tenderloin ... 26
Apple and celeriac puree, brussel sprouts,
fennel & mustard seed soffrito

Aged Top Sirloin ... 29
Spinach, beech mushrooms, carrots,
brown butter roasted potatoes, bone
marrow, red wine beef jus

Stout Braised Lamb Shoulder... 29
English peas, carrots, green garlic,
goat cheese polenta

SIDES... 6

Brussel sprouts, miso butter, bacon
Goat cheese polenta
Winter greens, horse radish, bread crumbs, garlic
Crushed marbled potatoes, creme fraiche, dill

CHEESE TASTING... 5 each | 15 for all five

St. Pat – Cowgirl Creamery
Cow milk – aged 4 weeks

Carmody – Bellwether Farms
Cow milk – aged 6 weeks

San Joaquin Gold – Fiscalini Cheese
Raw cow milk – aged 3 months

Capriago – Bohemian Creamery
Goat milk – aged 6 to 8 weeks

Pt. Reyes Blue – Pt. Reyes Farmstead Cheese
Raw cow milk – aged at least 6 months

DESSERT... 8

Lemon Curd Tart
Italian meringue, chocolate,
candied almonds

Goat Cheese Semifreddo
Strawberries, strawberry purée,
walnut nougatine

Buttermilk Panna Cotta
Caramelized honey mousse, candied
coriander seeds, apple chip

Chocolate Cake
White chocolate and coffee ganache,
coffee granita, warm chocolate sauce

Executive Chef Peter Cham

PRODUCT SOURCES: Acme Bread Co [Berkeley], Eduardo's Pasta [San Francisco], Fusion Verjus [Napa], Happy Girl Kitchen Co. [Berkeley], Katz & Co. [Napa], Lagier Farms [Escalon], Bellwether Farms [Sonoma County], Clover Dairy [Sonoma County], Cowgirl Creamery [Point Reyes], Double Rainbow Gourmet Ice Creams [San Francisco], Meyenberg Goat Milk Butter [Turlock], Point Reyes Farmstead Cheese [Point Reyes], Full Belly Farm [Guinda], Iacopi Farms [Half Moon Bay], Marin Roots Farm [Petaluma], Star Route [Bolinis], White Crane Springs [Healdsburg], Wine Forest Mushroom [Napa], Hobbs Apple Smoked Bacon [Marshall], Liberty Sonoma Duck [Sonoma County], Lucky Dog Ranch [Dixon], Marin Sun Farms [Inverness], Petaluma Poultry [Petaluma], Prime Smoked Meats [Oakland], Hog Island Oyster Co. [Hog Island]