



GREENWOOD
RESTAURANT

STARTERS

PARKER HOUSE ROLLS

sourdough | seaweed butter | maldon sea salt
12

LITTLE GEM SALAD

garden vegetables | foraged herbs
apple cider vinaigrette
14

WAVELENGTH FARM FIELD GREENS SALAD

wild mustard greens | grapefruit | parmesan
yuzu-sesame dressing | toasted walnuts
16

SONOMA ASPARAGUS SALAD

burrata cheese | cured egg yolk | quince
parsley herb oil | mushroom conserva
18

HAMACHI CRUDO

heirloom cherry tomatoes | avocado puree
basil oil | pickled ramps | tomato water
24

CHARRED OCTOPUS

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

SNAKE RIVER FARMS PORK BELLY

blue corn polenta | cotija cheese
gochujang honey | frisee | kombucha vinaigrette
28

SCALLOP & SHRIMP RAVIOLI

wild shrimp | herbed panko
herb oil | shellfish cream sauce
32

PASTAS

PASTA "RAMEN"

nori tagliatelle pasta | parmesan dashi broth
soy braised shiitake mushroom | favas | scallions
32

SPRING ONION & POTATO RAVIOLI

parmesan | onion soubise
pickled spring onion | truffle butter | scallion oil
32

MAITAKE MUSHROOM RAVIOLI

wild maitake cream filling | fennel sand
buna shimeji mushrooms
32

UNI CARBONARA

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

CACIO E PEPE

pecorino romano | peppercorn melange
mafaldine ribbon pasta | red miso butter
32

ENTREES

MENDOCINO BLACK COD

yukon gold potato foam | cabbage
smoked cod belly | nasturtium
46

HONEY GLAZED DUCK BREAST

chinese five spice | roasted celery root cream
coffee soil | lacinato kale | maitake mushroom
48

48 HOUR BEEF SHORTRIB

housemade bbq sauce | cauliflower puree
charred broccolini | roasted garlic oil
52

WILD MUSHROOM RISOTTO

parmesan | carnaroli rice
mendocino foraged mushrooms
38