

<i>Shishito</i> peppers, olive oil, sel gris	7
Small plate of warm <i>castelvetrano</i> , <i>picholine</i> and oil-cured black olives	4
Medjool dates wrapped in house-smoked bacon and stuffed with grana cheese	7
Marcona almonds, lavender sea salt	5
<i>Boquerones</i> , grilled bread, Tuscan olive oil	6
Artisan cheeseboard: Cowgirl Creamery St. Pat (cow), apricot preserves; Rivers Edge Valsetz (goat), sweet lime marmelade; Cave-aged marisa (sheep), port poached fig; Parmigiano Reggiano Orgainico, aged balsamic	6ea /20 all four

First Courses:

Yellow gazpacho: lemon cucumber, mountain gold tomato, gypsy peppers, vidalia onions	8
Brentwood white corn soup, roasted corn, sweet onion, parsley	8.5
<i>BLT Salad</i> : heirloom tomatoes, avocado, house-smoked bacon, croutons, butter lettuce	11
Bolinas baby lettuces, prosciutto-wrapped peach, Pt. Reyes Blue, hazelnuts, aged balsamic	11
Shaved zucchini salad, ricotta salata, toasted almonds, Orchard arugula, lemon vinaigrette	10
Heirloom melon salad, watermelon radish, mizuna, french feta, mint vinaigrette	10.5
Housemade Pasta:	
<i>Gnocchi</i> , sweet white corn, foraged mushrooms, Italian parsley, white truffle essence	13/18
<i>Orriechiette</i> , fennel sausage, red fresno chiles, broccoli rabe, grana, bread crumbs	14/19
Shasta foraged porcini <i>ravioli</i> , Star Route Farms thyme, cream, shaved cheese	13/18

Main Courses:

Local king salmon, roasted red grapes, green garbanzos, Bloomsdale spinach, pancetta, verjus	26
Alaskan halibut, <i>ratatouille</i> of eggplant, tomato, zucchini, farro, Orchard Farms' wax beans	25
Pan-roasted Fulton Valley chicken breast, summer vegetable <i>ragoût</i> , Yukon potato puree, herb nage	21
Summer cassoulet: duck confit, summer sausage, fava, cannellini, Kentucky beans, savory	24
Duroc pork chop, polenta-corn spoonbread, cherry tomato, tarragon butter	25
Grilled Prather Ranch sirloin steak, butter bolete mushrooms, Brentwood corn, frisee, salsa verde	28

Sides:

Yukon gold potato purée	5
Summer vegetable <i>ragoût</i>	6

Marché aux Fleurs strives to bring sustainable, family-grown foods directly to the table. From sustainable seafood to Marin free range chickens, almost every ingredient comes from within our state. We produce everything possible in house, including bread, bacon, cured meats, pasta and ice creams. The fruits and vegetables are procured twice weekly at the Marin Civic Center Farmers' Market to supply the restaurant with seasonal and organic produce. Our sweet table butter is churned by McClelland's Dairy in Petaluma.