


**SNACKS 9**

-  **CARROT TARTARE** *madrass curry, crispy brown rice*  
**POTATO BEIGNET** *sour cream, bacon bits*  
**AVOCADO TOAST** *croissant pullman, blood orange, radish, feta*  
**DUCK FRIES** *gourmet seasoning, house made ketchup, red pepper aioli*

**RAW BAR**

- KUMAMOTO OYSTERS ON THE HALF SHELL** 23/42<sup>DOZ</sup>  
**AHI TUNA TACO** *tartare, jalapeño mayo, red cabbage, shiso* 12  
**DUNGENESS CRAB SALAD** *grilled sourdough, grapefruit* 12  
**SASHIMI OF YELLOWTAIL** *kumquat, sweet onion, ponzu* 14  
**SANTA BARBARA SEA URCHIN** *crepes, thai basil, wasabi* 12

**APPETIZERS**

- COUNTY LINE MIXED GREEN HARVEST SALAD** *tender greens, puffed grains, golden balsamic vinaigrette* 14  
**SESAME CHICKEN SALAD** *grilled mary's chicken breast, mandarin, cashews* 23  
**BUTTERNUT SQUASH SOUP** *poached lobster, coconut, apple* 16  
 **SEARED OCTOPUS** *green shiso, crispy garlic, satsuma mandarin* 24  
**SHORT RIB & CRISPY POTATO PANCAKES** *grilled scallions, hoisin sauce* 19  
**HOUSE-MADE RAVIOLI** *sunchoke, ricotta, nueske's bacon* 21  
**HAND CUT LINGUINI** *black trumpet mushrooms, spring garlic, poached egg* 24  
**ARTISANAL CHEESE BOARD** *toasted nuts, jam, country bread* 14

**MAIN COURSE**

- MARKET ARTICHOKEs** *tomato ragout, butter beans, cumin yogurt* 28  
**PACIFIC SEA BASS** *zuckerman farm asparagus, spring garlic risotto* 36  
**LOCAL BLACK COD** *simmered daikon, nori, prawn dumpling* 39  
**MARY'S ORGANIC FREE RANGE CHICKEN** *wild rice, rutabaga, red wine reduction* 34  
 **SONOMA RAISED LIBERTY FARMS DUCK** *ginger blossom, duck confit fritter, five spice* 37  
**CENTER CUT BERKSHIRE PORK LOIN** *kumquat mostarda, barbeque pork belly, pickled carrot* 36  
**NIMAN RANCH LAMB** *couscous, kalamata olives, bloomsdale spinach* 44

## CHEF SPECIALS

**37 BONE IN SHORT RIB** herbed polenta, passionfruit barbeque sauce 115

*(serves 2-4 please allow 30 minutes to prepare)*

*Pair with a Coravin pour glass of the 30<sup>th</sup> Anniversary*

**2013 MERRYVALE PROFILE RED BLEND** 55

*Aromas of licorice, blackberry, raspberry and plum are interwoven with dark chocolate and black olives and highlighted by balsamic notes.*

## 5 COURSE SPRING MENU

105 per person | 70 wine pairing

## 3 COURSE MENU 65 PER PERSON

*Appetizer, Main Course, Dessert*

*Tasting Menu is recommended for the entire table.*

*Parallel 37 is named after the geographic latitude that runs through the San Francisco Bay Area where Chef Michael Rotondo sources the finest seasonal ingredients to craft his globally-inspired California cuisine. Produce is hand selected from local farms, while meat, poultry and seafood on the menu are raised with sustainable practices. We invite you to enjoy alongside creative handcrafted cocktails, carefully chosen wines and beers.*

CHEF MICHAEL ROTONDO   @ROTONDOSF