

starters & salads

seasonal soup | 10

deviled eggs | 14

white sturgeon caviar, pickled shallots, shichimi togarashi, chives

oysters of the day | 21

half dozen oysters, tarragon, champagne peppercorn mignonette, lemon

charcuterie | 17

pickled vegetables, mustard seeds, calabrese, finocchiona, prosciutto, grilled bread

fromage | 21

chefs' selection of 3 cheeses, fruit compote, aged balsamic, seasonal fruit, walnut batard

steamed mussels | 24

salt spring mussels, shallots, green garlic, lamb merguez sausage, white wine, grilled bread

classic caesar salad | 16

romaine lettuce, anchovy crumble, classic caesar dressing, grana Padano

niçoise salad | 26

gem lettuce, seared ahi tuna, fingerling potatoes, niçoise olives, anchovy's, capers,

hard boiled eggs, cherry tomatoes, lemon thyme vinaigrette

main eats

potato gnocchi | 28

green garlic, snap peas, fava greens, black chanterelle mushrooms, truffle butter sauce

**our wine recommendation: 2019 lungalago 14 | 40 | 55*

bolognese | 24

fettuccine pasta, skywalker ranch wagyu beef, parmigiano reggiano, fine herbs, olive oil

**our wine recommendation: 2018 pristinvm 18 | 50 | 65*

pan seared salmon | 29

asparagus, english peas, radishes, fennel & potato puree, cured black olives

**our wine recommendation: 2019 sommita chardonnay 14 | 35 | 45*

pan roasted sturgeon | 34

fregola, artichoke hearts, cherry tomatoes, meyer lemon, pea tendrils, onion soubise

**our wine recommendation: 2020 skywalker chardonnay 15 | 40 | 55*

roasted chicken breast | 29

acquerello english pea risotto, mint, spring onions, citrus saffron nage

**our wine recommendation: 2018 sommita pinot noir 15 | 40 | 55*

steak frites baseball cut | 33

8 oz skywalker ranch wagyu, caramelized onions, thick cut kennebec fries, beef bordelaise

**our wine recommendation: 2019 cuvee rouge '1784' 15 | 40 | 55*

grilled pork chop | 32

anson mill grits, honey roasted baby carrots, frisée, cognac peppercorn sauce

**our wine recommendation: 2017 skywalker pinot noir 20 | 50 | 77*

skywalker ranch ribeye | 44

king trumpet mushrooms, spring onions, spinach soubic, black truffle beef jus

**our wine recommendation: 2018 viandante 20 | 55 | 75*

fried chicken breast sandwich | 19

coleslaw, fresno chili sauce, honey dill, b&b pickles, thick cut kennebec fries *tofu option

sessions burger | 22

skywalker ranch wagyu beef, lettuce, tomato, b&b pickles, aioli, thick cut kennebec fries

impossible burger | 21

lettuce, caramelized onions, b&b pickles, tomato jam, vegan aioli, thick cut kennebec fries



about us

Sessions has a unique partnership with Skywalker Ranch in Marin County. From Skywalker Ranch we receive fruits, vegetables, herbs, olive oil, and wagyu beef. The meats and seafood served at Sessions are naturally raised and sustainably harvested. Sessions also enjoys exclusive access to Skywalker Vineyards Estates in Marin County, California, Chateau Margüi in Provence, France, as well as Viandante del Cielo in Umbria, Italy. We invite you to experience these wonderful wines during your time with us.

wine of the month

ask your server about our featured Wine of the Month and the pairing our chef has created!

caviar service

select 1 ounce with signature buckwheat blinis, crème fraiche

smoked trout roe | 35

black osetra | 85

golden osetra | 110

sides

wild mushrooms | 10

spring market vegetables | 10

thick cut kennebec fries | 10

wine by the glass | carafe

2021 benzinger sauvignon blanc 10 | 26
2021 pine ridge chenin blanc 12 | 28
2019 the day project rosé 10 | 26
2016 benziger cabernet sauvignon 10 | 26
2018 giornata sangiovese blend 15 | 40
2017 seghesio zinfandel 14 | 38

chateau margüi glass | carafe | bottle

2019 vin blanc de margüi 10 | 25 | 30
crisp - honey - straw
2021 cuvee rose '1784' 15 | 33 | 45
pale pink - papaya - bright
2017 vin rouge de margüi 12 | 30 | 36
cocoa - currant
2019 cuvee rouge '1784' 15 | 40 | 55
full - blackberry - garnet



château margüi is a beautiful estate winery in the heart of provence, france. this estate, which dates back to roman times, embodies the skywalker philosophy of land stewardship, respect for terroir, and an unrivaled wine experience. château margüi wines enhance the skywalker portfolio

champagne | sparkling

prosecco 10 | 30
schramsberg 'mirabelle' brut 15 | 50
schramsberg 'mirabelle' brut rosé 16 | 54
nicolas feuillatte brut | 65
2015 sommita sparkling | 130
elegant - apple - rose gold
2014 skywalker sparkling | 180
crisp - tropical - rose gold

skywalker vineyards glass | carafe | bottle

2019 sommita chardonnay 14 | 35 | 45
unoaked - tropical - straw
2020 skywalker chardonnay 15 | 40 | 55
light oak - crème brulee - pear hue
2018 sommita pinot noir 15 | 40 | 55
new world style - raspberry - ruby
2017 skywalker pinot noir 20 | 50 | 77
old world style - blackberry - gamet



skywalker vineyards estate winery embodies the spirit of the place-where a coastal fog funneling its way through the nicasio gap meets a warm mediterranean-like climate and is both dramatically striking and welcoming, with a classic california touch of hospitality

beers | cider

trumer pilsner | 8
barebottle pilsner | 8
east brothers red lager | 8
mother earth mexican lager | 8
ghost town west coast ipa | 8
almanac hazy ipa | 8
henhouse saison | 8
barebottle fruited sour | 8
coronado orange wit | 8
golden state mighty dry cider | 8
brewdog hazy non-alc | 8

viandante del cielo glass | carafe | bottle

2019 lungolago 14 | 40 | 55
meyer lemon - lilac - pine nut
2018 pristinum 18 | 50 | 65
raspberries - hibiscus - sundried tomato
2018 viandante 20 | 55 | 75
black cherry - prunes - espresso



viandante del cielo estate winery is located in passignano sul trasimeno in the region of umbria, italy. this estate has a deep history dating back to roman times when monks roamed the property for centuries. old world tradition, transparent terroir, and innovative winemaking work collectively to make viandante del cielo a unique component to our storytelling through its wines and olive oils