



DINNER MENU

STARTERS

Maine Lobster Bisque

Baked in Puff Pastry 15.00

Caesar Salad

Hearts of Romaine, Reggiano Parmesan, Spanish Anchovies, Sourdough Croutons 10.00

Capay Valley Organic Lettuces

Tossed with Fuji Apples, Candied Walnuts, Mountain Gorgonzola and Dried Cranberries
Aged Sherry Vinaigrette 10.00



BISTRO FARE

Chicken Pot Pie 17.00

Truffled Lobster Mac and Cheese 24.00

“Old Fashioned-Home Cooked-Just the Way You Like It” **Pot Roast** 17.00

Line Caught Oregon Albacore Tuna Panini Melt

Petite Basque Cheese, Toasted Pecans, Celery 15.00

Grilled Panini with la Quercia Prosciutto, Smoked Mozzarella

Roasted Garlic Aioli, Sundried Tomato Pesto, Baby Arugula 15.00

Moroccan Spiced **Lamb Burger** with Harissa Fries 16.00



ENTREES

Sautéed Sonoma Foie Gras

Over Stuffed Brioche French Toast with a White Fig-Vanilla Bean Preserve, Seville Orange-Sauternes Gastrique, Fig Brulée 18.00

French Butter Pears Salad with Shaved Local la Quercia Prosciutto

Warm Hazelnut Crusted French Goats Cheese, Shaved Fennel, Baby Watercress, Honey-Pear Cider Vinaigrette 16.00

Pan Fried Dungeness Crab Cake

With Corn Salsa, Crispy Artichokes, Creamy Caper Vinaigrette 16.00

Scottish Smoked Salmon

With a Cornmeal Blini, Lemon Crème Fraîche, Sweet and Spicy Mustard Sauce, Caper Berries 16.00

Natural Baby Chicken Grilled Toscana Style, “Under a Brick”

Chestnut Honey-Mustard Glaze, Soft Mascarpone Polenta, Italian Porcini Mushrooms Braised Chard, Crispy Parsnips, Armagnac Pan Jus 29.00

Pan Seared Whiskey Marinated Buffalo Rib Eye

Horseradish Potato Purée, Buttermilk Onion Rings, Fresh Chanterelles, Gorgonzola Butter, Jack Daniels Pan Jus 40.00

Sautéed Filet Mignon with Baby Italian Porcini Mushrooms

Roasted Yukon Potatoes, Roasted Parsnips and Toybox Carrots, Crispy Parsnips, Porcini-Cognac Reduction 44.00

Rack of Lamb with a Rosemary Rub

Twin Chops, Gruyere-Potato Strudel, Roasted Root Vegetables
Cracked Pepper-Zinfandel Jus 40.00

Dungeness Crab Cakes

Corn Salsa, Crispy Artichokes, Haricot Verts and Creamy Caper Vinaigrette 28.00

Sautéed Petrale Sole

With a Pine Nut-Roast Garlic Crunch Over Spinach with Sweet Corn-Sundried Tomato-Basil Butter Sauce 28.00

Pan Seared Nantucket Diver Scallops with a Light Almond Crust

Tian of Potato, Spinach, Roasted Abalone Mushrooms, White Truffle Beurre Blanc, Crispy Leeks, Pimento Coulis 33.00

Sautéed Monterey Prawns and Angel Hair Pasta

Tossed in Extra Virgin Olive Oil with Fresh Herbs and Garlic

Served on a Roasted Tomato Essence with Shaved Pecorino Cheese 28.00

~~Vegetarian~~ Wild Mushroom Risotto

Forest Mushrooms, Roasted Tomatoes, Balsamic Red Onions, Shaved Pecorino Toscano, Meyer

Lemon Beurre Blanc 25.00

~\$5.00 split plate charge~

Executive Chef Gloria Ciccarone-Nehls

18.5% Gratuity will be added to parties of 6 or more

To ensure a relaxing experience for all guests, kindly refrain from cell phone usage