

## **DINNER MENU**

### **STARTERS**

#### **Lobster Bisque**

*Baked in Puff Pastry with Sweet Maine Lobster Meat*

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*

12.00

#### **Roasted Beets, Oranges and Wild Arugula**

*With French Feta, Pomegranate Seeds, Roasted Red Onion Confit, Walnuts*

*Aged Sherry Vinaigrette, Pomegranate Syrup Drizzle*

16.00

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### **BISTRO FARE**

#### **Chicken Pot Pie** 17.00

**Lobster Mac and Cheese** *Maine Lobster, 3 Cheeses, Truffled Cream Sauce* 24.00

*"Old Fashioned-Home-Cooked-Just the Way You Like It"* **Pot Roast** 18.00

#### **Line Caught Oregon Albacore Tuna Panini Melt**

*Petite Basque Cheese, Toasted Pecans, Celery* 15.00

#### **Grilled Chicken Panini**

*Gorgonzola Dolce, Pesto, Apple Wood Smoked Bacon, Wild Arugula* 16.00

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

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#### **Sautéed Sonoma Foie Gras**

*Over Stuffed Brioche French Toast with a White Fig-Vanilla Bean Preserve*

*Sauterne Gastrique, Fig Brulée*

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, Porcini Mushrooms  
Braised Chard, Crispy Parsnips, Armagnac Pan Jus 29.00*

**Pan Seared Kumquat Glazed Liberty Farms Duck Breast**

*Black Rice Salad, Braised Kale, Roasted Beets  
Natural Juices, Crispy Plantains 42.00*

**Pan Seared Filet of Buffalo with Chanterelles & Lightly Smoked Corned Buffalo Hash**

*Hash Fried Crisp with Potato Crusted Soft Poached Quail Egg, Chipotle Sabayon  
Buttermilk Onion Rings, St. George Single Malt Whiskey Pan Jus 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 Diver Scallops**

*Served with Maine Lobster-Artichoke-Yukon Potato Hash, Smoked Pequillo Pepper Cream,  
Organic Watercress and Crispy Sunchoke Chip Salad 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~~**

**Local Wild Mushroom and White Truffle-Mascarpone Risotto**

*Asparagus, Roasted Tomatoes, Sweet Pea Tendrils, Meyer Lemon Beurre Blanc  
Shaved Pecorino Toscano Cheese 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*