

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