



Appetizers

Winter Squash Veloutè

Roasted Living Water Farm Gourds
Dungeness Crab Timbale
8.25

Oven-Roasted Black Mussels

Dry Chorizo, Roasted Roma Tomatoes
and Tarragon in Saffron-Fennel Broth
9.50

Roasted Beet and Pear Salad

Redwood Hill Goat Cheese Crottin
Hazelnut Oil Dressing
8.75

Baby Mixed Head of Lettuce

Asiago Flatbread, Grapes and Apple Relish
with Balsamic Vinaigrette
9.00

Heart of Romaine Salad

Baby Hearts of Romaine in Creamy Garlic
Dressing with Smoked Prosciutto
7.25

Duck Confit and Mache Salad

“Sonoma Artisan Foie Gras” Confit Duck
Gizzard Frisée and Mache Lettuce,
Garlic Bruschetta and Tarragon Dressing
9.50

Fritto Misto

Red Royal Shrimp, Calamari Haricot Vert and
Fennel Chipotle Pepper Rémoulade
10.75

PIZZA

Baked to order in our open-flame brick pizza oven

~ *Fresh Mozzarella, Roasted Tomatoes and Fresh Basil* 13.25

~ *Sausage and Pepperoni, Tomato Sauce and Asiago Cheese* 13.50

~ *Basil Pesto, Fresh Figs and Point Reyes Blue Cheese, Balsamic Reduction* 14.75

~ *Roasted Chicken, Garlic Purée, Caramelized Onions, Fontina Cheese & Balsamic* 14.00

PASTA & RISOTTO

Ravioli & Pumpkin Bisque

Ricotta and Spinach Ravioli, Roasted,
Pumpkin Cream Sauce Basil and Asiago
Cheese 16.95

Sicilian Sausage & Leek Risotto

Creamy Leek Risotto, Asiago Cheese
and Seared Sonoma Sicilian Sausage
18.75

Spaghetti & Lamb Bolognese

Ground Lamb and Spicy Sausage,
Asiago Cheese and Basil
24.00

Root Vegetable Truffle Risotto

Creamy Roasted Root Vegetable Risotto
Truffle Pecorino and Wild Mushroom
19.50

Wild Caught Shrimp Carbonara

Fresh Tagliatelle Pasta, Pancetta Lardons
Lobster Cream Sauce and Cracked Pepper
26.00

GRILL & ROTISSERIE

Steak Frites

Grilled Flat Iron Steak Fried and Home
Pommes Frites with Brown Shallot Butter
19.50

Pork Tenderloin Saltimbocca

Prosciutto Grilled Polenta,
Creamy and Wild Mushroom Sage Sauce
24.00

Grilled Natural Angus Filet

Roasted Heirloom Potatoes, Onion Soubise
Wild Mushroom and Cabernet Essence
38.00

Rotisserie Fulton Valley Chicken

Yukon Mashed Potatoes
Braised Rainbow Swiss Chard
18.75

Natural Dixon Rack of Lamb

Heirloom Beans Cassoulet and
Caggiano Smoked Duck Sausage
Petite Syrah Essence
34.75

Niman Ranch Cheeseburger

Pain De Mie Bun, White Cheddar Cheese
Butter Lettuce, Vine Ripe Tomatoes, Pickles
and Meritage Fries
14.00

Corkage fee is 15.00 per 750ml.
18% Gratuity will be added to groups of 6 or more.

We support sustainable farming, responsible animal husbandry and fishing practices.

Laurent P. X. Berthon
Executive Chef