



## Appetizers

### **DUNGENESS CRAB MEATBALLS**

*Local Veal & Dungeness Crabmeat, Asiago Cheese with Spicy Tomato Vinaigrette 8.95*

### **OVEN-ROASTED BLACK MUSSELS**

*Chorizo Sausage, Roasted Roma Tomatoes and Tarragon in a Creamy Saffron-Fennel Broth 9.00*

### **ORGANIC GRASS FED BEEF TENDERLOIN CARPACCIO**

*Lemon-caper Gremolata, Wild Arugula and Truffle Asiago Cheese 8.75*

### **MARGARITA PIZZA**

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

## Salad

### **BABY MIXED HEAD OF LETTUCE**

*Watermelon Radish, Pickled Red Onion tossed with Balsamic Grape Seed Oil Vinaigrette 7.25*

### **LITTLE GEMS LETTUCE AND WHITE ANCHOVIES**

*Baby Romaine Lettuce with Creamy Garlic Dressing 7.25*

### **GRILLED WHITE ASPARAGUS SALAD**

*Lemon- Cilantro Crème Fraîche and Dickson Ranch's Regina EVO 6.95*

### **FRITTO MISTO AND HERBS SALAD**

*Red Royal Shrimp, Calamari with a Honey- Smoke Chili Glaze 7.00*

## PASTA & RISOTTO

### **RICOTTA CHEESE RAVIOLI & RATATOUILLE**

*Grilled Zucchini, Bell Peppers, Eggplant Tomato and Fresh Basil 16.95*

### **CAGGIANO SICILIAN SAUSAGE & KING RICHARD LEEK RISOTTO**

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

### **PAN SEARED ALASKAN HALIBUT**

*Mascarpone Risotto- Lemon Zest Fresh Cilantro and Fried Arugula 26.75*

### **SPAGHETTI & LAMB BOLOGNESE**

*Ground Lamb, Spicy Sausage, Asiago Cheese and Basil 24.00*

### **PAN SEARED DIVER SCALLOPS ALLA CARBONARA**

*Fresh Tagliatelle Pasta, Pancetta Lardons, and Lobster Cream Sauce with Belhether Pepato Cheese 26.00*

## ENTREES

### **LOCAL ORGANIC GRASS FED BEEF TENDERLOIN TOURNEDOS**

*Heirloom Baby Potatoes, Mushroom Medley and Spring Fava Beans with a Cabernet Essence 34.95*

### **STEAK FRITES**

*Grilled Flat Iron Steak Fried and Home Pommes Frites with Brown Shallot Butter 24.75*

### **GLEASON RANCH ROASTED PORK TENDERLOIN MEDALLIONS**

*Creamy Polenta, Sautéed Brussels Sprout, Candied Shallots and Petite Syrah Essence 28.00*

### **GRILLED SONOMA RACK OF LAMB**

*Heirloom Beans Cake and Braised Tuscan Cabbage with a Rosemary Essence 36.00*

### **ROTISSERIE FULTON VALLEY CHICKEN**

*Mashed Yukon Gold Potatoes, Braised Rainbow Swiss chard and Pinot Jus 18.75*

### **MAINE LOBSTER "POT PIE"**

*English Peas, Baby Carrots, Pearl Onions, Gnocchi in a Chardonnay Béchamel 26.00*

### **PANCETTA & TRUFFLE CHEESE NIMAN RANCH BURGER**

*Natural Angus Beef Burger, Lettuce, Tomatoes, Red Onions, Homemade Pickle, Truffle Cheese 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

**Adonis Mendoza**  
Sous-chef