



DINE AROUND DINNER APPETIZERS

January 5 to February 4, 2019

3 COURSE DINNER | 45

Choose any 3 courses, excluding multiple mains

Taxes, Wine and gratuities not included

BURRATA | 18

cured ham, arugula, capers, garlic focaccia, balsamic

suggested pairing: 2017 The Bench Pinot Gris

WINTER GREENS | 13

marinated beets, Happy Days goat cheese, local walnuts, Meyer lemon vinaigrette

suggested pairing: 2016 Dry Riesling

STEAMED WEST COAST CLAMS | 18

chorizo, onion, white wine, tomato

suggested pairing: 2011 Chenin Blanc

PATÉ EN CROUTE | 15

pork terrine in pastry, house pickles, mustard

suggested pairing: 2018 Cailleteau Gamay Nouveau

OYSTERS ON THE HALF SHELL | 17

fresh horseradish, mignonette, lemon

suggested pairing: 2011 Chenin Blanc

MEDLEY ORGANICS' SUNCHOKE & GARLIC SOUP | 11

roast sunchoke, hazelnut pistou, thyme

suggested pairing: 2017 Shannon Pacific Viognier

BRAISED YARROW MEADOWS DUCK | 23 (+5 SURCHARGE)

ragu of duck with orange, ricotta and pine nut ravioli

suggested pairing: 2017 Pinot Noir



OCEAN WISE. A SUSTAINABLE CHOICE

*The consumption of RAW oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination.*



DINE AROUND DINNER MAINS

30 DAY DRY AGED CACHE CREEK BEEF RIBEYE | 49 (+15 SURCHARGE)
toasted barley risotto, celeriac textures, sage, parmesan, beef jus
suggested pairing: 2016 Merlot

WILD COHO SALMON | 34
brussels sprouts, Meyer lemon risotto, cipollini onion, kale
suggested pairing: 2016 Stewart Family Reserve Chardonnay

YARROW MEADOWS FARM DUCK BREAST | 34
roasted sunchokes, parsnip purée, cardamom braised rutabaga, spinach, duck jus
suggested pairing: 2016 Stewart Family Reserve Pinot Noir

SCALLOPS & PORK BELLY | 30
roasted cauliflower, mushroom stuffed leeks, cauliflower purée
suggested pairing: 2017 Shannon Pacific Viognier

FARM CREST CORNISH HEN | 31
smoked paprika, lemon, black olives, herb gnocchi, pan jus
suggested pairing: 2016 Stewart Family Reserve Pinot Noir

SIDES

Hand Cut Truffle & Parmesan Fries | 10
Roasted Herb Potatoes | 8
Cumin Roasted Beets | 9
Eleni Organic Olives | 10
Coriander Spiced Carrots | 9

WINERY CHEF | ROGER SLEIMAN
EXECUTIVE SOUS CHEF | ADAM MUKASA

An 18% gratuity will be added to parties of 8 or more