

**TO BEGIN**

|   |         |
|---|---------|
| A Dish of Many House-Marinaded Olives   | \$4.00  |
| Tasting of Three Artisan Cheeses with Accoutrements   | \$12.00 |
| Six Pacific Oysters on the 1/2 Shell<br>Champagne Mignonette  | \$15.00 |
| Baked Soft Ripened Cheese, Roasted Mushrooms & Corn<br>White Truffle Oil & Crostini -or- Rice Crackers      | \$13.00 |
| Petite Tagine of Shrimp & Spiced Chick Peas<br>Preserved Lemon, Garlic & Red Chili Butter                   | \$12.00 |
| Maple Glazed <i>Niman Ranch</i> Pork Belly<br>Frisée & House Made Pickles                                   | \$10.00 |
| Seared Foie Gras, Persimmons & Pomegranates<br>Pain D'Epices, Fleur de Sel & a 1oz. glass of Muscat Canelli | \$24.00 |

**SALADS & SOUP**

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|---|-----------------------------|
| Shaved Fennel, Apple & Celery Salad<br>with Watercress & Lemon Vinaigrette                                  | \$10.50                     |
| Beets, Arugula, Frisée, Toasted Pistachios,<br>French Feta & Red Wine Vinaigrette                           | \$10.50                     |
| Romaine Hearts, Cherry Tomatoes, Crisp Pancetta &<br>Creamy <i>Pt. Reyes Farmstead Blue</i> Cheese Dressing | \$10.50                     |
| Today's Seasonal Soup   | Cup \$4.50      Bowl \$8.00 |

**MAIN COURSES**

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|---|---------------|
| Grilled Arctic Char<br>Pimentón-Pipérade, Black Quinoa & Garden Chive Oil   | \$30.00       |
| Pan Roasted Filet of Alaskan Halibut<br>Butternut Squash & Chanterelle Risotto with Lacinato Kale                         | \$32.00       |
| Grilled Moroccan Spiced Organic Chicken Breast<br>Garbanzo Beans, Currant-Couscous, Wilted Spinach & Harissa              | \$26.00       |
| Roast Breast of Sonoma County " <i>Liberty</i> " Duck<br>Camargue Red Rice, Braised Rainbow Chard & Fig Relish            | \$29.00       |
| Grilled <i>Niman Ranch</i> Pork Tenderloin<br>Cider Braised Red Cabbage, Soft Polenta & Apple Chutney                     | \$26.00       |
| Organic Penne Pasta- OR- Organic Brown Rice Pasta<br>Roasted Cauliflower, Piquillo Peppers, Pine Nuts, Capers & Parmesan  | \$20.00       |
| (Vegetarian)<br>Add <i>Laughing Bird</i> Shrimp   | \$25.00       |
| Grilled <i>Niman Ranch</i> Lamb Brochette<br>Giant Peruvian Limas, Spinach, Orzo & Niçoise Olive Tapenade                 | \$27.00       |
| Cabernet Braised <i>Niman Ranch</i> Beef Short Ribs<br>Mashed Parsnips & Potatoes, Roast Root Veggies & Horseradish Cream | \$29.00       |
| Grilled <i>Niman Ranch</i> Filet Mignon<br>Haricots Vert, Potato-Gruyere Gratin & Cabernet Shallot Butter                 | \$40.00       |
| Side of Mashed Parsnip -Potatoes, Polenta, Couscous or Vegetables   | \$4.00        |
| <b>Split Main Course Plate Charge</b>   | <b>\$4.00</b> |

**10/16/09 All of our produce, meat, poultry & fish come from farms, ranches & fisheries guided by principles of sustainability**