



Menu

Friday April 20, 2018

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OYSTERS

CHILLED ON THE HALF SHELL 2.75 pc. / 30. Doz.

SMALL PLATES

WARM CASTELVETRANO OLIVES SICILY 6.5
WAGYU BEEF SKEWER CHIMICHURRI 8.5
FARM CHICHARRON SMOKED PAPRIKA 5.
WOOD FIRED LIPSTICK PEPPERS 8.5
 GOAT CHEESE, HAZELNUTS, MINT
BAKED CONCH IN GARLIC BUTTER CROUTONS 9.5
WOOD FIRED DATES BLUE CHEESE, BACON 8.5
FARINATA – HERBS, CARAMELIZED ONIONS 7.5

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STARTERS

SPANISH FISH ALBONDIGAS SOUP SAFFRON 10.
 FISH MEATBALLS, SMOKED PAPRIKA, TOMATO
OCEAN TROUT CRUDO 13.5
 GUACAMOLE, LEMON OIL, SEA SALT
LIVE OAK FARM PEA SHOOTS ALMONDS, GARLIC 12.5
BATTER FRIED HALIBUT CHEEKS GRIBICHE 17.5
 FRESH HERBS, BUTTER LETTUCE CUPS
WOOD ROASTED FARM VEGETABLES 13.5
 WILDFLOWER HONEY, LEMON -TAHINI DRESSING
BAY SCALLOPS SOFT CORN POLENTA 16.5
 CARAMELIZED FENNEL AND GARLIC
SPICY LAMB CABBAGE ROLLS 15.
 PRESERVED LEMON
BUTCHER BOARD FARM MORTADELLA, COPPA 19.
 PORK PATE, LARDO, OLIVES, MUSTARDS, PICKLES
 GRILLED CIABATTA

SALADS

RED JEWEL BEETS AVOCADO, CUCUMBERS 13.5
 SPICY GREENS, GREEK YOGURT
JUMBO DELTA ASPARAGUS OLIVES 13.
 SPICY GREENS, HERB SALAD, ORANGE AIOLO
SWEET GEMS LETTUCE SMOKED BACON 14.5
 EGGS, POINT REYES BLUE CHEESE

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CHEF'S TASTING MENU

3 COURSES 48.
4 COURSES 55.
5 COURSES – CHEF'S CHOICE 65.

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PIZZA & PASTA

HAND CUT PAPPARDELLE – FARM RABBIT 22.5
 FAVA SHOOTS, HERBS, PARMESAN
PIZZA ROSSO TOMATO, FARM PEPPERONI 17.5
 RED ONION, MOZZARELLA, ARUGULA, PECORINO
PIZZA BIANCO – WILD MUSHROOMS, FONTINA 17.
 CHEESE, CARAMELIZED GARLIC, TRUFFLE OIL
 * ADD BACON OR FRIED FARM EGG 2.

WOOD GRILL

MARY'S CHICKEN BREAST ASPARAGUS 24.5
 CIPPOLINIS, MILLIONAIRE'S POTATO PUREE
FARM ITALIAN SAUSAGE PEPPERONATA 22.5
 BAKED POLENTA, GREMOLATA
WAGYU BEEF SIRLOIN STEAK DIABLO BUTTER 33.
 KENNEBEC FRIES, CHILI CATSUP

SAUTÉ AND STEW

SEARED SEA SCALLOP FARM CHORIZO 29.
 MANILLA CLAM - SAFFRON FIDEOS, AIOLI
ALASKAN HALIBUT BABY SPINACH, PINE NUTS 32.
 OLIVE OIL POTATO PUREE, LEMON BUTTER
SLOW COOKED LAMB SHANK 26.
 ORGANIC PEAS, BASIL, PARSLEY, MINT
ANGUS BEEF SHORT RIBS 29.5
 HASSELBACK POTATO GRATIN, HORSERADISH CREAM

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TODAY'S SPECIALS

FARM GUINEA HOG THREE WAYS 34.
 GRILLED RIB CHOP, ASIAN SPICED SAUSAGE &
 SLOW COOKED BELLY, DRIED FIGS
 SWEET PEA SHOOTS, GREEN GARLIC PUREE
GRILLED 32OZ BLACK ANGUS RIB EYE STEAK 76.
 SERVED FOR TWO - YOUR CHOICE OF SIDES

DESSERT

WARM CITRUS BREAD PUDDING 8.5
 VANILLA ICE CREAM
RHUBARB PIE A LA MODE 8.5
BUTTERSCOTCH POT OF CREAM 7.5
ALMOND MACAROONS ESPRESSO BUTTERCREAM 7.
WARM BITTERSWEET CHOCOLATE TARTLET 8.5

We accept AMEX, Visa, MasterCard and local checks / 18% Service charge will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

POTENT POTABLES

BUBBLES

BRUT	12
CUVEE JEAN PHILIPPE, FRANCE NV	
MOSCATO	12.
FIOR D' ARANCIO, PIEMONTE ITALY 2016	
ROSE BRUT	16.
RAVENTOS I BLANC, SPAIN 2015	

HOUSE POUR

RED & WHITE 9OZ. CARAFE	9.
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WINES BY THE GLASS

WHITES

	6OZ	9OZ
SAUVIGNON BLANC	13.	16.
TRIONE, RIVER ROAD RANCH, RUSSIAN RVR. 2016		
GODELLO	12.	15.
GODELIA, BIERZO, SPAIN 2015		
VOIGNIER	13.	16.
ILLAHE, WILLAMETTE VALLEY, OREGON 2016		
CHARDONNAY	14.	17.
HAFNER, ALEXANDER VALLEY, 2014		
RIESLING	11.	14.
AUGUST KESSELER, PFALZ, GERMANY 2015		

PINK

	6OZ	9OZ
ROSÉ OF PINOT NOIR	13.5	16.5
COUNTY LINE, ANDERSON VALLEY 2017		

REDS

	6OZ	9OZ
PINOT NOIR	15.	18.
ARGOT "MOAIC" SONOMA COUNTY 20015		
MONTEPULCIANO	13.5	16.5
LA QUERCIA, 'RISERVA" ABRUZZO, ITALY 2013		
ZINFANDEL	14.	17.
PRESTON OF DRY CREEK 2015		
VINSOBRES	12.	15.
FAMILLE PERRIN, "LES CORNUDS," RHONE VLY. 2014		
MERLOT (SPECIAL PRICE)	16.	20.
ONCE AND FUTURE, SANGIACOMO VYD. 2016		
<u>NEW WINE FROM RAVENSWOOD'S JOEL PETERSON</u>		
SYRAH	15.	18.
KELLER ESTATE, "ROTIE," SONOMA COAST 2011		

Corkage: \$25 per 750ML • 2 bottle limit per table

One corkage waived per bottle purchased

No wine on our list may be carried in for corkage

COCKTAILS / APERITIFS

HOUSE MADE APPLE SPARKLER	12.
FINO SHERRY VALDESPINO, YNOCENTE	8.
VERMOUTH ANTICA FORMULA	10.
LILLET BLANC	8.

LOCAL DRAFT BEER

PILSNER, SOCIAL KITCHEN, SAN FRANCISCO	7.
IPA, HENHOUSE, SANTA ROSA	8.
DURSTLOSCHER, 101 NORTH, SONOMA COUNTY HOME BREWERS WINNER 2017	7.

BOTTLED BEERS AND CIDER

PILSNER NO. COAST BREWING, SCRIMSHAW	6.
HEFEWEIZEN DRAKES BREWING CO. SAN LEANDRO	6.
BELGIAN ALE CHIMAY, RED LABEL	8.
AMBER ALE "ALLEYCAT" LOST COAST, EUREKA	6.
PORTER DESCHUTES, BEND, OREGON "BLK BUTTE"	7.
ORGANIC CIDRE ETIENNE DUPONT, FRANCE 750 ML.	29.
BITBURGER (N.A.) "DRIVE"	5.

RESERVE SELECTIONS 3OZ 6OZ

SAUVIGNON BLANC	11.	20.
MERRY EDWARDS, RUSSIAN RIVER VALLEY 2015		
CHARDONNAY	20.	38.
DUMOL, RUSSIAN RIVER VALLEY 2015		
PINOT NOIR	23.	44.
MERRY EDWARDS, "COOPERSMITH" VINEYARD 2014		
BURGUNDY	11.	20.
FREDRIC ESMONIN, HAUTES – COTES DE NUITS 2016		
BARBARESCO	18.	34.
CASTELLO DI NEIVE, ALBESANI "SANTO STEFANO" 2011		
CABERNET FRANC	25.	48.
MT. BRAVE, MOUNT VEEDER, 1014		

N.A. LIBATIONS

APPLE JUICE NANA MAE'S ORGANIC	4.
GUS GROWN-UP SODA MEYER LEMON	4.
MEXICAN COCA COLA	3.5
RIVER CITY ROOT BEER	3.5
GRAPEFRUIT SODA IZZE'S	3.
GINGER ALE BRUCE COST	4.
ICE TEA REPUBLIC OF TEA 500ML	6.
SHRUB REFRESHER LOCAL FRUIT	6.
SPARKLING / STILL WATER MOUNTAIN VALLEY 1L	7.5

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