

## PLEASING PRELUDES

### **Chef's Soup of the Day**

Inspired by the Season

~6~

### **Roasted Chicken Tortilla Soup**

Avocado and Pico de Gallo

~8~

### **Chilled Tiger Shrimp**

Cocktail Sauce, Horseradish Snow, Avocado

~16~

### **Blue Crab Cakes**

Watercress, Preserved Lemon Aioli

~16~

### **Wild Mushroom Ravioli**

Northern California Mushrooms, Truffled Brown Butter Sauce, Reggiano

~11~

### **Prosciutto, Salami & Cheese**

La Quercia "Rossa" Prosciutto, Creminelli Salami, Brie, Gouda,

House-Made Pickles, Grilled Garlic Ciabatta

~16~

### **A Selection of Artisan Cheeses**

Fiscalini Farm's 18-Month Bandage Cheddar, Cypress Grove "Humbolt Fog",  
"Old Amsterdam" Aged Gouda, Point Reyes Blue, St. Andre Triple Crème Brie with Orange-Fig  
Marmalade, Dried Fruit, Smoked Almonds and Assorted Crackers

Five Cheese/Full Tasting ~18~

Three Cheese/Small Tasting ~12~

### **Caesar Salad**

Romaine, Traditional Dressing, Fresh Parmesan, White Anchovy and a Garlic Crouton

~8~

With Grilled Chicken Breast

~14~

### **Kenter Farm's Green Salad**

Cucumbers, Vine-Ripened Tomatoes, Shaved Carrot & Radish,

Balsamic Vinaigrette

~8~

### **Roasted Golden Beets with Spring Greens**

Humbolt Fog Aged Goat Cheese, Asian Pear, Candied Walnuts,

Champagne Vinaigrette

~9~

### **Grilled Salmon "Nicoise"**

Mixed Greens, Egg, Tomatoes, Corn, French Beans, Nicoise Olives,

Champagne-Dill Vinaigrette

~19~

## MAIN OFFERINGS

### **Pan-Seared Salmon**

Braised Fennel, Roasted Tomato, Preserved Lemon  
~19~

### **Miso-Glazed Seabass**

Roasted Shitake, Baby Bok Choy  
~26~

### **Filet Mignon**

California Spring Onion Tempura, Yukon Gold Mash, Red Wine Sauce  
~28~

### **Ribeye of Beef**

Housemade Steak Sauce, Organic Watercress, Garlic Fries  
~26~

### **Kurobuta Pork Chop**

Aged Cheddar Mac 'n Cheese, Wilted Greens, Lemon, Pan Jus  
~24~

### **Oven Roasted Chicken Breast**

Northern Californian Mushroom Hash, Shallot-Thyme Jus  
~14~

### **Cold Water Lobster Tail & Shrimp Fettuccini**

Tomatoes, Asparagus and Artichokes  
~27~

### **Four Cheese Ravioli**

Ratatouille, Roasted Pepper-Tomato Couli, Gremolata  
~14~

## ACCESSORIES

### **Yukon Gold Mashed Potatoes**

~6~

### **Sautéed Mushrooms**

Garlic, Hazelnuts, Fine Herbs  
~6~

### **Grilled Asparagus**

Lemon Aioli  
~6~

### **Aged Cheddar Mac 'n Cheese**

~6~

## DESSERT

**All our desserts are made to order.  
Save room for dessert!**

### **Espresso Gelato Parfait**

Whipped Cream and Crushed Amaretti Cookies  
~8~

### **Warm Chocolate Cake**

Scharffen-berger Chocolate Molten Cake with  
Double Churned Vanilla Bean Ice Cream  
~8~

### **Strawberry-Rhubarb Cobbler**

Vanilla Gelato  
~8~

### **“Madagascar Bourbon” Vanilla Bean Crème Brulee**

Topped with Caramelized Raw Sugar  
~6~