

to start

perigord tourrain soup traditional chicken velouté with egg white	9
vegetable soup	9
farmer's market huntington pork and hudson foie gras terrine	12
farmer's market huntington pork and petaluma duck terrine	10
la quercia artisanal prosciutto cantaloupe, wine port reduction	12
oxnard farm heirloom tomato cabecou goat cheese, green onion, parsley	13
shrimp ceviche avocado, jalapeno, tomato, fresh lime	12
prince edward island mussels sauvignon blanc cream sauce, parsley and garlic	9
fanny bay shucked oysters, six each shallot vinegar, roasted pork sausage	14
perigourdine poached egg field mushrooms, foie gras, summer truffle	14

salads

seared petaluma chicken romaine, magee's peanut butter dressing	8/13
house-smoked duck, fourme d'ambert blue cheese peach, arugula, walnut oil	8/13
farmer's market huntington pork confit salad shallot, pickles, arugula and walnut vinaigrette	8/13
lompoc farm's vegetable salad cowgirl goat cheese crostini	8/13
hudson valley foie gras and chicken salad arugula, green beans, walnut and balsamic dressing	8/13

cheeses

cowgirl creamery	three 12	five 20
mt. tam, tome de chalosse, crottin, tome d'aquitaine, fourme d'ambert, cabecou		

sandwiches

wild pacific tuna bruschetta purple artichoke, arugula, tapenade	14
roasted eggplant, zucchini wrap sundried tomato, pesto with chicken or shrimp	12 15
pata negra ham bellota-36 months bruschetta goat cheese, pineapple tomato, fresh basil leaves	18
angus burger, red onion, pickles	17
<i>all choices are served with triple fried french fries or mixed salad</i>	

entrées

hudson valley foie gras ravioli summer truffle velouté	18
crayfish risotto arborio peas, romaine leaves, tomato and crayfish sauce	20
seared wild salmon, sauvignon blanc sauce sorrel, fava beans, green beans, baby heirloom potatoes	22
market fresh fish	21
braised petaluma chicken breast, white corn pimiento del piquillos, pineau wine sauce	18
gary's artisan pork sausage onion compote, grain mustard jus	18
homemade crispy petaluma duck confit sautéed potatoes, green onion, garlic, parsley	20
black angus hanger steak, 8oz shallot confit, syrah wine reduction sauce	22

sides

triple fried french fries mashed potatoes mixed summer vegetables organic wild rice jasmine rice cauliflower gratin sautéed potatoes mesclun salad	6
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tax and 18% gratuity will be added for parties of six or more guests

*warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs
may increase your risk of food borne illness.*