

**salads** 10/16

- endive salad, cured duck breast  
fourme d'ambert blue cheese, sliced pear  
candied walnuts
- arugula salad, seared chicken breast  
chopped bacon, red onion, boiled egg  
golden apple, almonds, balsamic vinaigrette
- butter lettuce, seared tuna  
artichoke hearts, dried tomato, black olives  
feta cheese, roasted peppers, olive oil
- mixed greens, prosciutto  
beets, goat cheese, pine nuts, cucumber  
red wine vinaigrette
- romaine lettuce, seared chicken breast  
caesar dressing, shaved parmesan  
caper berries, garlic croutons

**sandwiches** 14

- chicken panini  
fresh mozzarella, pesto, roasted tomato
- turkey ham wheat wrap  
roasted red peppers, zucchini, eggplant  
onion compote
- seared hanger steak, baguette  
swiss cheese, avocado, lettuce  
red onion, homemade mayonnaise
- white, wheat or whole grain grilled  
cheese sandwich  
prosciutto, fig and plum chutney, cheddar, mozzarella
- black angus burger  
red onions, pickle

**sides** 6

- mixed fall vegetables  
spinach  
sautéed field mushrooms  
mesclun salad  
cauliflower gratin  
organic wild rice  
triple fried french fries  
mashed potatoes

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**Set Lunch**  
 Choose a starter, entrée or dessert  
 two courses: 23    three courses: 30  
 with ice tea and coffee or tea  
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**starters**

- perigord tourrain soup 6
- traditional chicken velouté with egg white
- vegetable soup 6
- huntington pork and petaluma duck terrine 7
- shrimp ceviche 8
- avocado, jalapeno, tomato, fresh lime
- charcuterie la quercia 10
- saucisson, duck prosciutto, chorizo
- lomdoc farm leeks vinaigrette, black truffle 9
- fresh goat cheese, crispy apple wood bacon

**entrées**

- prince edward island mussel risotto 17
- and squid ink
- baby spinach, red bell pepper
- market fresh fish 20
- plat du chef 20
- seared petaluma chicken breast 20
- butternut squash, field mushrooms, chicken jus
- homemade crispy petaluma duck confit 20
- sautéed potatoes, green onion, garlic, parsley
- slow braised beef cheek 20
- button mushrooms, rainbow carrots
- gary's artisan pork sausage 17
- onion compote, grain mustard jus
- black angus hanger steak 22
- artichoke hearts, shallot sauce

**desserts** 7

- hibbits ranch walnut cake
- magee's peanut butter ice cream
- rice pudding
- sautéed pears, walnut biscuit
- warm chocolate cake
- little john's english toffee caramel ice cream
- homemade sorbets and ice cream
- bourbon vanilla, chocolate
- maggee' s peanut butter ice cream, lemongrass
- green apple, pineapple and mint