

The BRASSERIE

Small Plates

- Drakes Bay Oysters on the Half Shell* **14**
Champagne mignonette. Ask your server for today's selection
- Jumbo White Mexican Prawn Cocktail* **12**
House made tomato cocktail sauces
- Sesame Crusted Seared Ahi Tuna* **13**
With daikon slaw, lemon thyme dressing and peanut sauce
"Gold Medal Winner at The Harvest Fair 2009"
- Dungeness Crab Cake* **14**
On a bed of County Line Farms mixed greens and key lime aioli
"Double Gold Medal Winner at The Harvest Fair 2009"
- Artisanal Charcuterie Platter* **13**
Chef's selection of locally made Salamis and cheeses with roasted garlic, olives, cornichons and French bread
- Tomato Galette* **9**
Rustic pastry filled with Humboldt Fog goat cheese, caramelized onions tomatoes, with a small green salad
"Double Gold Medal & Best Use of Cheese at The Harvest Fair 2009"
- Roasted Baby Beets* **9**
Truffle Sherry Vinaigrette and Cypress Grove Goat Cheese Mousse
- New England Style Seafood Chowder* **7**
- Soup du Jour* **7**
- Baby Spinach Salad* **9**
Apple wood smoked bacon, Bartlett pears, balsamic red onions, candied walnuts, Vella Mezzo Secco cheese and Sparrow Lane cider vinaigrette
- Classic Caesar Salad* **9**
Petite hearts of romaine, Parmigiano Reggiano, Vella Mezzo Secco & garlic-thyme croutons
- Warm Cypress Grove Goat Cheese and Arugula Salad* **9**
Sun dried tomatoes, Spanish almonds and croutons

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Large Plates

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| <i>Grilled “Loc Daurt” Scottish Salmon</i> | 26 |
| <i>Spinach risotto, oven roasted tomato sauce and a wild arugula salad</i> | |
| <i>Roasted Local Halibut</i> | 28 |
| <i>Lemon-dill mashed potatoes, green & yellow and a caper butter sauce</i> | |
| <i>De Cecco Fettuccini Pasta</i> | 16 |
| <i>Zucchini, sundried tomatoes, pine nuts and pesto cream</i> | |
| <i>Rustichella Torchio Pasta</i> | 18 |
| <i>Wild & exotic mushrooms, Parmigiano Reggiano and a creamy Chardonnay sauce</i> | |
| <i>Grilled Center Cut Pork Chop</i> | 24 |
| <i>Yukon Gold roasted potatoes, baby mustard greens and smoked paprika demi glaze</i> | |
| <i>Roasted Chicken Breast</i> | 20 |
| <i>Mixed grains and rice, Swiss chard, aromatic herb jus</i> | |
| <i>Grilled Bistro Filet</i> | 24 |
| <i>Yellow corn mashed potatoes, grilled zucchini spears and mushroom demi glaze</i> | |

Chef’s Wine Pairing

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| <i>Ferrari- Carrano Fume Blanc, Sonoma County 2008</i> | 34 |
| <i>Pairs well with Roasted Local Halibut</i> | |
| <i>Harts Desire Pinot Noir, Rockin H Ranch, Sonoma Coast 2006</i> | 48 |
| <i>Pairs well with Roasted Chicken Breast or Center Cut Pork Chop</i> | |
| <i>Seghesio Zinfandel, Sonoma County 2008</i> | 48 |
| <i>Pairs well with Grilled Bistro Filet</i> | |

Executive Chef Richard Whipple

*A gratuity of 19% will be added to parties of 7 or more
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