

sonoma

RESTAURANT

DINNER

APPETIZERS

GF MIDDLE EASTERN HUMMUS 12

*fried chick peas, smoked paprika oil,
carrot/celery sticks, warm pita*

**GF OVEN ROASTED AUTUMN
VEGETABLES 10**

sumac, spiced greek yoghurt, smoked salt

GF STEAMED BLUE HILL MUSSELS 12

*dijon mustard, tarragon, white wine,
grilled country bread*

YELLOWFIN TUNA POKE 16

*spicy sesame sauce, puffed quinoa,
scallions, cucumbers, pickled radish,
gochujang aioli*

GF BEEF TARTARE 15

*cabernet vinaigrette, pickled cipollini,
house hot sauce, toasted brioche*

**GF OYSTERS ON THE HALF SHELL
(half dozen) 18**

*black pepper mignonette, cocktail
sauce, lime*

PAN SEARED JONAH CRAB CAKE 17

smoky sweet corn, charred leeks, baby peppers

GF JUMBO SHRIMP COCKTAIL 14

rye cocktail sauce, horseradish, lemon

GF POINT JUDITH CALAMARI 13

giardiniera, shredded paprika, lemon aioli

SOUPS

GF CREAMY TOMATO BISQUE 7

truffle oil, fennel pollen

FRENCH ONION SOUP 8

SALADS

GF ARUGULA 11

baby arugula, shaved fennel, pine nuts, grana padano cheese, lemon vinaigrette

GF BABY KALE CAESAR 10

*baby kale, smashed garlic croutons, shaved radish, white anchovy,
parmesan, smoked almonds, green goddess caesar*

GF SONOMA HOUSE 9

mesclun, cherry tomato, cucumber, pickled red onion, potato chips, soy balsamic

GF These dishes can be prepared Gluten Free.

**Eating raw or undercooked items may be harmful to your health.*

Before placing your order, please inform your server if anyone in your party has a food allergy.

ENTRÉES

^{GF} ***CHAR GRILLED SALMON 30**

rutabaga puree, seared brussels sprouts, fennel pollen

^{GF} ***MAINE LOBSTER SCAMPI 39**

fresh fettuccine, white wine garlic sauce, tomatoes, spinach

^{GF} ***ATLANTIC HALIBUT 34**

carrot veloute, roasted celeriac, baby red onions, fennel, kaffir lime oil

^{GF} ***PAN SEARED SCALLOPS 32**

cauliflower puree, candied parsnip, spinach, truffle oil

^{GF} ***ROAST CHICKEN BREAST 26**

parsnip puree, roasted butternut squash, haricot verts, pan jus

^{GF} ***CRANBERRY GLAZED ROAST DUCK BREAST 29**

bourbon rosemary sauce, seared zucchini, black garlic, red rice

^{GF} ***GRILLED ORGANIC FILET MIGNON 40**

foie butter, roasted sunchokes, apple cider braised swiss chard

^{GF} ***GRILLED WAGYU FLANK STEAK 32**

cocoa rub, crispy maitake mushrooms, cipollini confit, broccoli rabe

^{GF} ***LAMB OSSO BUCCA 34**

white bean ragout, lamb sausage, baby kale

^{GF} ***SOUTHWEST QUINOA BOWL 21**

pico de gallo, corn relish, pickled fresno chili, avocado, roasted poblano aioli, cilantro, crispy shallots

RARE (125°-130°F) MEDIUM RARE (130°-135°F) MEDIUM (135°-145°F) MEDIUM WELL (145°-155°F) WELL (OVER 155°F)

^{GF} **These dishes can be prepared gluten free.**

**Eating raw or undercooked items may be harmful to your health.*

Before placing your order, please inform your server if anyone in your party has a food allergy.