

sonoma

RESTAURANT

DINNER

We offer regional and globally inspired dishes featuring locally sourced ingredients

APPETIZERS

***OYSTERS ON THE HALF SHELL**

Mignonette, cocktail sauce, lemon
Half Dozen/18

SAUTEED OR FRIED CALAMARI 14

*Garlic, Meyer Lemon, parsley,
Tomato and capers*

***JUMBO SHRIMP COCKTAIL 16**

Cocktail sauce, lemon

***FRIED CAULIFLOWER 9**

Curried cauliflower, Kung Pao sauce, peanuts

***BEEF TARTARE 18**

*Coffee vinaigrette, pickled haricot vert, house hot
sauce, shallots, basil, crostini*

CHARCUTERIE AND CHEESE 19

*Three cheeses, three meats,
seasonal accompaniments*

HUMMUS AND TABBOULEH PLATTER 11

*Whipped feta, mixed olives, lemon, olive oil,
grilled Naan bread*

SOUPS

“HARLEQUIN” BUTTERNUT AND CRAB BISQUE 10

FRENCH ONION GRATINEE 8

TODAY'S SOUP Cup 6 / Bowl 8

SALADS

***CAESAR 12**

Parmesan bowl, croutons (white anchovies upon request)

***ROASTED SQUASH 11**

Roasted Delicata squash, toasted pepitas, sweet chili vinaigrette, arugula, baby kale, fresh herbs

***ROASTED APPLE SALAD 11**

Arugula, radicchio, spicy cider vinaigrette, smoked Gouda, pickled red onion, toasted almonds

***GARDEN SALAD 10**

Mixed baby greens, cucumber, raisins, candied pecans, maple balsamic vinaigrette

ENHANCEMENTS

Breast of chicken 7 • Salmon 9 • Chilled jumbo shrimp 4 each

***These dishes can be modified to 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

***BONE-IN FILET MIGNON 38**

Aligot potato, sautéed spinach with garlic and roasted tomato

***LAMB RACK 45**

Fregola pasta, fresh figs, preserved lemon sauce, herb yogurt

***14 OZ GRILLED RIBEYE 36**

Salsify puree, foie and mushroom ragout, malt glazed carrots

***VENISON CHOP MONTMORENCY 40**

*Celeriac and chestnut puree, assorted mushrooms and kale,
sour cherry sauce*

***DUCK BREAST 34**

Foie rice, pickled red peppers, Cape Gooseberry reduction

***PAN ROASTED STATLER CHICKEN BREAST 28**

Coq au Vin style, mushrooms, pearl onions, wine sauce

***MEDITERRANEAN SHRIMP 28**

*Shrimp, garlic, tomatoes, Kalamata olives in a white wine garlic sauce
served atop pasta*

***GRILLED SALMON 28**

*Sea beans, crispy Brussels sprouts, Rutabaga puree,
smoked paprika vinaigrette*

***ZA'ATAR SPICED SWORD STEAK 34**

*Roasted butternut squash, red onions, tahini, pinenuts.
Minted pesto*

***PAN ROASTED HERB CRUSTED NATIVE HAKE 24**

Creamy smoked bacon clam chowder hash

MUSHROOM AND SPELT RISOTTO 22

Seasonal mushroom blend, Amazake butter

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