

sonoma

RESTAURANT

DINNER

We offer regional and globally inspired dishes featuring locally sourced ingredients

APPETIZERS

***GRILLED OYSTERS** 12.99

Red curry butter, Thai basil

***OYSTERS ON THE HALF SHELL**

Mignonette, cocktail sauce, lemon

Half Dozen/17.99

CHARCUTERIE AND CHEESE 19.99

*Three cheeses, three meats,
seasonal accompaniments*

***JUMBO SHRIMP COCKTAIL** 15.99

Cocktail sauce, lemon

***CRISPY CAULIFLOWER** 9.99

Curried cauliflower, Kung Pao sauce, peanuts

***PORK BELLY** 10.99

*Carrot coconut purée, soy glaze, scallion,
toasted peanuts*

HUMMUS AND TABBOULEH PLATTER 12.99

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

***PRIME BEEF CARPACCIO** 17.99

*Extra virgin olive oil, balsamic drizzle, cracked pepper,
assorted greens, shaved cheese, fried capers*

***GRILLED OCTOPUS** 16.99

*Fingerling potatoes, sofrito, seared tomato,
pickled haricot vert, tomato vinegar*

SOUPS

PUMPKIN BISQUE 9.99

FRENCH ONION GRATINEE 7.99

SOUP OF THE DAY

Cup or Bowl / Market Price

SALADS

***CAESAR** 10.99

Parmesan bowl, croutons (white anchovies upon request)

***ROASTED SQUASH** 9.99

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

***BEET SALAD** 10.99

Watermelon radish, harissa vinaigrette, sun sprouts

***GARDEN SALAD** 10.99

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

ENHANCEMENTS

Breast of chicken 5.99 • Salmon 6.99 • Chilled jumbo shrimp 3.99 each

***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

***DUCK BREAST** 33.99

Foie rice, pickled red peppers, Cape gooseberry reduction

MUSHROOM AND SPELT RISOTTO 19.99

Seasonal mushroom blend, Amazake butter

***INDIAN BUTTER CHICKEN** 24.99

Boneless chicken thighs, tomato, yogurt, garam masala, almonds, basmati rice, grilled naan

***GRILLED SALMON** 30.99

Roasted golden beets, grilled broccoli rabe, pepita butter, beet dashi

***TODAY'S CATCH** Market Price

PASTA BOLOGNESE 22.99

Bucatini pasta, pepperoncini

***SCALLOPS** 29.99

Kohlrabi, lemon, dill oil, pistachio crumble

***RIBEYE** 32.99

Twelve-ounce ribeye, broccoli rabe, tarragon fingerling potatoes, bleu cheese

***TWIN FILETS** 35.99

Two four-ounce filets, broccolini relish, smoked oyster sauce, vermicelli, chili vinaigrette, crispy shallots

***LAMB RACK** 44.99

Eggplant caponata, sunchoke purée, crispy artichoke hearts

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