

Good Evening!

Tuna Tartare 16-

Corn, Shallots, Avocado, Soy, Wasabi Mayonnaise

Local Dungeness Crab Salad 16-

California Avocado, Orange Segments, Pea Shoots

Spring Salad 8-

Mixed Greens, Red Onion Gastrique, Prosciutto, Sherry Vinaigrette

Ahi Salad 14-

Mixed Greens, Asparagus, Green Beans, Mustard Vinaigrette

Heirloom Tomato Salad 13-

Fresh Mozzarella, Pickled Red Onion, Reduced Balsamic, Local Magic Olive Oil

Curry Carrot Soup 10-

Local Magic Olive Oil

California White Sea Bass 33-

Black Forbidden Rice, Brussel Sprouts, Champagne Cream Reduction

Braised Beef Ribs 31-

Mashed Potatoes, Bacon Wrapped Green Beans, Sweet Hoison Glaze

Sonoma Coast Duck Breast 29-

Mashed Potato Puree, Seasonal Squash, Orange Reduction

Charmoula Marinated Ono 27-

Steamed Basmati Rice, Asparagus, Remulade

Cioppino 29-

Mushrooms, Onions, Tomatoes, Local Sustainable Seafood

Tuscan Brined Pork Chop 35-

Mashed Potato Puree, Asparagus, Pear Barbeque Sauce

Filet of Beef 33-

Fingerling Potatoes, Seasonal Squash, Green Peppercorn

Braised Lamb Shank 30-

Steamed Basmati Rice, Roasted Tomatoes, Pickled Red Onion, Dill Crème Fraiche

Executive Chef- Eric Shoemaker

18% Gratuity will be added to parties of 6 or more. Alexander's corkage fee is \$15 per bottle