

Manila Clams  
*Spicy fennel broth, saffron potatoes*

Local Dungeness Crab  
*California avocado, carrot, fennel, lemon, local greens*

Hazelnut Crusted Brie  
*Sebastopol apple chutney, melba toast*

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Local Bloomsdale Salad  
*Clover honey and bacon dressing, candied walnuts, orange filets*

Sweet Corn and Black Quinoa Salad  
*Cilantro, fennel, San Andreas sheep's milk cheese*

Spring Salad  
*Organic spring mix, asparagus, red onion, prosciutto, sherry*

Beet Salad  
*Roasted beets, wild arugula, local sheep's milk cheese*

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Wild Pacific Salmon  
*Yukon potatoes, spring vegetables, orange glaze*

Pacific Tombo Tuna  
*Ramps, organic black quinoa, organic beets, walnut champagne and coriander dressing*

Sonoma Lamb Rack  
*Organic baby garnet yams, spring onions, English peas*

Creek Stone Natural Beef Flat-Iron  
*Organic Princess Laratte potatoes, spring onions, parsnips, cabernet demi glace*

Local Duroc Pork Loin  
*Garlic whipped potatoes, local green beans, organic mushroom jus*

California Halibut  
*Fiddle Head ferns, ramp butter, organic baby carrots, risotto*

Market Fresh Risotto  
*Chef choice of farm fresh vegetables*

SIDE ORDERS

Grilled Asparagus  
Sautéed Chard  
Garlic Whipped Potatoes  
Green Beans