

Seared Giant Sea Scallops 12-

*Fennel puree, crispy leeks*

Hazelnut Crusted Brie 9-

*Sebastopol apple chutney, melba toast*

Rock Shrimp Risotto 13-

*Asparagus, Mancha Saffron sauce*

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Butternut Squash Soup 6-

*Crème fraiche, porcini scented olive oil*

Baby Spinach Salad 6-

*Local honey and bacon dressing, candied walnuts, orange filets*

Dungeness Crab Salad 7-

*Local little gem lettuce, light anchovy, lemon dressing, Parmesan*

Local Greens 7-

*Sherry vinaigrette, pickled cucumber, local baby beets*

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Braised Natural Chicken 26-

*Chardonnay, artichokes, local wild mushrooms and fresh basil*

Ranged Veal Rack 28-

*Pan roast, fingerling potatoes, lemon caper sauce*

Angus Rib Eye Steak 28-

*Grilled, au gratin potatoes, ragout of sweet onions*

Sonoma Coast Ciapino 28-

*Dungeness crab claws, salmon, shrimp, scallops in spicy tomato broth*

Tasman Sea Salmon 25-

*Rock shrimp and spinach stuffing, oven poached, crisp potato cake, lemon shallot butter*

Vegetable Tasting 17-

*Grilled local vegetables, Asparagus risotto, spaghetti squash sauté*