



Dinner

SAMPLE MENU, SELECTIONS & PRICES SUBJECT TO CHANGE

TINNED FISH

- with Triscuits, French Mustard, Herb Butter, Pickles
- Sardines–Donostia: Sea Salt & Olive Oil, Spain...16
- Wild Mackerel Fillets–Jose–In: Curry Sauce, Portugal...16
- Mussels–Fangst: Dill & Fennel Seed Marinade, Denmark...18
- Smoked Oysters–Ekone Seafoods: Natural Smoke, Washington USA...18
- Fillet of Anchovies–Olasagasti: in EVO Oil, Spain...18
- Sardines–Mouettes D’Arvo: Lemon Zest in EVO Oil, France...20
- Trout Fillets–ABC+: Capers & Olive Oil, Portugal...29
- Wild Hake Fillets–Alalunga Merluza: in Salsa Verde, Spain...30
- Scallops–Real Conservera Natural: in Brine, Spain...45
- White Sturgeon–El Capricho: in Extra–Virgin Olive Oil, Santona, Spain...45
- Baby Fels–Conservas de Cambados Angulas: in Olive Oil, Spain...75

APPETIZERS

- Chilled Oysters on the Half Shell: Shallot Mignonette, Cocktail Sauce: 6...25 | 12...47 | 36...135
- French Escargot: Garlic Butter, White Wine, Ginger, Dijon Mustard, Parsley: 6...23 | 9...31 | 12...39 | 36...99
- California Sterling Caviar: American Sturgeon, Crème Fraiche, Crispy Potato Chips: 1 oz...110 | 2 oz...200
- Assorted Olives, Lemon, XVOO...8
- Deviled Farm Eggs with California Sterling Caviar, Chives (1/3 oz)...35
- Wild Mushrooms in Puff Pastry, Shimeji Mushrooms, Shallots, Brandy, Tarragon, Cream...22
- Braised Pork & Ricotta Meatballs, Rich Tomato Sauce, Reggiano Parmesan...18
- Roasted Green Chile Relleno, Mushroom, Goat Cheese, Jalapeno Butter...22
- Grilled Double–Smoked Slab Bacon with Bourbon and Honey, Brown Sugar...18

SOUP & SALAD

- Soup of the Day...14
- Caprese, Local Tomatoes, Fresh Mozzarella, Basil, XVOO, Balsamic...17
- Summer Salad, Cucumber, Red Onion, Tomatoes, Bell Pepper, Feta...16
- Caesar, Reggiano Parmesan, Garlic Croutons...17
- Wedge, Point Reyes Blue Cheese, Vinaigrette, Bacon...16

ENTRÉE

- Linguini Pasta
- Fresh Asparagus, Sun–Dried Tomatoes, Roasted Pine Nuts, Reggiano, Parmesan...32
- Atlantic Salmon
- Pistachio Crusted, Buerre Blanc Sauce, Sliced Potatoes...42
- Sautéed Chicken: Mary’s Chicken, Pittman Farms, Sanger, California
- Roasted Garlic, Candied Lemon Peel...39
- Lamb T–Bone Chop: Marcho Farms, Souderton, Pennsylvania
- Garlic, Olive Oil, Herbs, Sliced Fingerling Potatoes...59
- Liberty Duck Breast: Sonoma Co. Liberty Duck, Petaluma, California
- Port Wine Reduction...59
- Pork Chop: Heritage Farms, New York
- Marinated with Honey, Crushed Red Chile, Dijon Mustard, Spicy Soft Polenta 42
- Rib Eye: 14 Day Dry–Aged Holstein Beef, Flannery Beef, San Rafael, California
- Herb Butter...72
- New York: Brandt Beef, Brawly California
- Grass–Fed & Carrot Finished Pepper Steak Style, Port Wine Reduction, Sliced Potatoes, Carrot Puree...69
- Tenderloin Brochette: Harris Ranch, Coalinga, California
- Marinated Filet Mignon, Red Wine Reduction, Rice Pilaf...48
- Filet Mignon: Harris Ranch, Coalinga, California
- Béarnaise Sauce, Stuffed Baked Potato...72

DESSERT

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- Crème Brulé | Grand Marnier Cake with Bittersweet Chocolate & Vanilla Pastry Cream
- Vintage Press Cheesecake with Brandied Cherries | Local Blackberry Crisp with Vanilla Ice Cream
- Peaches & Cream Profiterole with House–made Ice Cream & Pecans | Chocolate Pistachio Tart with Espresso Ice Cream
- Fresh Strawberry Shortcake with Fresh Whipped Cream