



## **Bites**

### **Oven Roasted Almonds 6**

Fleur de Sel, Espelette & Pimentón

### **Chilled Grilled Pears 7**

Mascarpone, Blue Cheese & Aged Balsamic Vinegar

### **Seared Beef with Piquillo Pepper and Shallot Jam 7**

Toasted Baguette, Arugula and Garlic Aioli

### **Mixed Mediterranean Olives 5**

8 types of Olives, Basil, Oregano, Garlic and Chili Flakes

## **Small Plates**

### **Oysters Deanna 9**

Grilled Oyster in the Shell topped with Artichoke Hearts, Grana Padano, Fresh Basil and White Wine

### **Oven Baked Ravioli 15**

Filled with Scallops and Chives topped with Black Umbrian Truffles

### **Fresh Kumamoto Oysters ½ Dozen 15**

Bloody Mary Sorbet & Cucumber Champagne Mignonette

### **Shrimp and Saffron Cakes 9**

Hearts of Palm and Arugula Salad with an Asparagus and Leek Relish

### **Grilled Sonoma Lamb Pintxo 15**

Lamb Sirloin and Roasted Shallots Skewer with Lemon Olive Oil Peppadew Pepper and Caper Sauce

### **Sirloin or Duck Sliders 11**

House Ground Organic Beef with Blue Cheese, Crispy Red Onion and Garlic Aioli or Liberty Duck Sliders with Raclette Cheese, Watercress and Caramelized Onions

### **Clam Chowder Cup 7 Bowl 9**

### **Fried Calamari 13**

Cilantro Serrano Chili Lime Sauce

### **House Made Truffle or Furikake Fries 7**

Truffle Fries served with our Horseradish Chili Sauce & Garlic Aioli or Furikake Fries served with Wasabi Ketchup

### **Onion and Madeira Soup Gratinée 9**

Caramelized Onion & Madeira Wine Reduction topped with Crustinis and Gruyere Cheese

### **Wild Mushroom and Truffle Risotto 15**

Arborio Rice mixed with Wild Mushrooms and Mascarpone Cheese topped with Fall Burgundy Truffles

### **Hummus and Grilled Pita 9**

### **Mac and Triple Cheese 9**

Gruyère, Point Reyes Blue Cheese and Irish White Cheddar Mac and Cheese with a Crispy Crust

### **Blistered Shashito Peppers 10**

Sautéed in Sesame oil with Mirin, Ponzu and Yuzu Juice Glaze topped With Sea Salt

## **Large Plates**

### **Pan Seared Local Albacore 23**

Sautéed Spanish Chorizo, Beluga Lentils and Fresh Fava Beans with a Fine Herb Fumé Sauce

### **Roasted Organic Vegetable Terrine 18**

Eggplant, Asparagus, Green & Yellow Zucchini, Mushrooms, Cous Cous & Vegan Paella Sauce

### **Grilled New York Steak and Fries 27**

All Natural Strip Steak, Crispy Herbs & Garlic Chips with Bordelaise Sauce and Bone Marrow

### **Steamed P.E.I. Mussels 23**

With Sautéed Monterey Bay Calamari, Spanish Chorizo, Prawns in a White Wine and Smoked Pimentón Broth

### **Braised Beef Short Ribs 24**

Parsnip Puree, Sautéed Butternut Squash, Crispy Spaghetti Squash and Whole Grain Mustard Sauce

## **Salads**

### **Hearts of Romaine 9**

Grana Padano Tuile, Boquerones & Garlic Thyme Croutons

### **Organic Baby Lettuces 7**

Cucumber Slivers, Nicoise Olives & Bohemian Creamery Capriago Cheese

### **Roasted Baby Beet Salad 11**

Organic Gold, Red and Chioggia Beets with Micro Bulls Blood & Bohemian Creamery Boho Bell Cheese

### **Crispy Sonoma Liberty Duck Confit 21**

Grilled Baby Leeks, Roasted Baby Fennel & Fingerling Potatoes with Brandied Duck Sauce

### **Rabbit Two Ways 26**

Seared Tenderloin with Violet Mustard, Lavender and Honey rub over Sautéed Escarole and Juniper Berry Braised Leg over Farro and Fresh English Peas

### **Sonoma Direct Lamb Ragoût 20**

Fresh English Peas, House Made Pappardelle Pasta with Shaved Grana Padano

### **Half Roasted Chicken 23**

Petaluma Poultry "Rosie" Chicken, Chambord Glazed Cippolini Onions, Thumbelina Carrots, Baby Turnips and Sunburst Squash with Roasted Chicken Jus