



HORS D' OEUVRES

DELTA ASPARAGUS SOUP, LEMON CRÈME FRAICHE 9.00
~ CHALK HILL 2007 SAUVIGNON BLANC, ESTATE BOTTLED, CHALK HILL ~ 12 GL

RISOTTO FRITTERS, TRUFFLE AIOLI 12.00
~ GLORIA FERRER BRUT, CARNEROS ~ 10 GL

SEARED ARTISAN FOIE GRAS, RHUBARB-POBLANO COMPOTE, BRIOCHE POINTS 16.00
~ DOMAINE CARNEROS N.V. BRUT ROSÉ, "CUVÉE DE LA POMPADOR," ESTATE, CARNEROS ~ 16 GL

TACO THREE BITES— OYSTER TACO, DUCK CONFIT TACO, BRAISED LAMB TACO 14.00
~ J CUVÉE 20 SPARKLING WINE, ETUDE 2009 PINOT GRIS, NICHOLSON RANCH 2007 ESTATE PINOT NOIR ~ 19.00

FROM THE COAST

SEAFOOD TOWER, 1/2 DOZEN OYSTERS, TUNA TARTAR, SCALLOPS 32.00
~ DOMAINE CARNEROS N.V. BRUT ROSÉ, "CUVÉE DE LA POMPADOR," ESTATE, CARNEROS ~ 16 GL

DAILY SELECTION OF OYSTERS:

ON THE HALF SHELL, MEYER LEMON MIGNONETTE
OR
ROASTED OYSTERS, WHITE ANCHOVY-FINE HERB BUTTER
3.00 EACH 14.00 HALF DOZEN 26.00 ONE DOZEN
~ PEY-MARIN 2008 "SHELL MOUND" DRY RIESLING, MARIN COUNTY~ 12 GL

DUNGENESS CRAB DIP, BACON, WARM FLATBREAD 15.
~ ÉTUDE 2008 PINOT GRIS, CARNEROS ~ 12 GL

DAYBOAT SCALLOPS, OAK HILL FARM CARROT PUREE, PEA SHOOTS 15.
~ LANDMARK 2007 CHARDONNAY, OVERLOOK, "SONOMA, SANTA BARBARA & MONTEREY COUNTIES ~ 12 GL

AHI TUNA TARTAR, OLIVES, ORANGE OIL, HOUSEMADE OLIVE CRACKERS 14.
~ LORING 2007 PINOT NOIR, DURELL VINEYARD, SONOMA COAST ~ 13 GL

SALADS

COBB SALAD, SAUSALITO SPRINGS WATERCRESS, PT REYES BLUE CHEESE, PROSCIUTTO CHIP,
ORIGINAL VINAIGRETTE 10.00
~ IMAGERY ESTATE 2007 "WHITE BURGUNDY" WHITE WINE, ARTIST COLLECTION, NORTH COAST ~ 12 GL

🌿 **MIXED GREENS**, PEARS, GOAT CHEESE, FINE HERB VINAIGRETTE 10.00
~ GLORIA FERRER NV BRUT SPARKLING WINE, CARNEROS~ 10 GL

GRILLED ASPARAGUS SALAD, GREEN GARLIC-OLIVE VINAIGRETTE, PECORINO ROMANO 10.00
~ J WINE COMPANY NV CUVÉE 20 BRUT, RUSSIAN RIVER VALLEY~ 12 GL

An additional 20% Gratuity will be added to parties of 6 or more.

CHEF DE CUISINE: JANINE FALVO

SOMMELIER: CHRISTOPHER SAWYER

MAÎTRE D': MICHAEL STANSFIELD



ENTREES

COLUMBIA RIVER WILD SALMON, CAGGIANO HAM, FAVA BEANS, SQUID RIBBONS, SAUCE SOUBISE
24.00

~ LORING 2007 PINOT NOIR, DURELL VINEYARD, SONOMA COAST ~ 13 GL

ALASKAN HALIBUT, LOBSTER HOME FRIES, TRUFFLED HOLLANDAISE 29.00

~ NICHOLSON RANCH 2007 PINOT NOIR, ESTATE, SONOMA VALLEY ~ 14 GL

AHI TUNA, ARTICHOKE, SAUCE ROMESCO, GARLIC CHIPS 29.00

~ DEERFIELD RANCH 2006 "RED REX" PROPRIETARY BLEND, SONOMA VALLEY ~ 13 GL

🌿 **ORGANIC PETALUMA GAME HEN**, BUTTERED PEAS, MAITAKES, BUTTERMILK WHIPPED POTATOES
24.00

~ LANDMARK 2007 CHARDONNAY, "OVERLOOK," MULTI-APPELLATION ~ 14 GL

DON WATSON LAMB TASTING, GREEN GARLIC-BLACK PEPPER CUSTARD, BEAN PANZENELLA, BLACK
OLIVE JUS 27.00

~ MOON MOUNTAIN 2006 RESERVE CABERNET SAUVIGNON, ESTATE, SONOMA VALLEY ~ 13 GL

18 HOUR BRAISED PORK SHANK, ROMANO BEANS, POLENTA, SALSA VERDE 27.00

~ GUNDLACH BUNDSCHU 2005 "MOUNTAIN CUVEE" RED BLEND, SONOMA VALLEY ~ 11 GL

🌿 **SONOMA DUCK CONFIT**, BLOOMSDALE SPINACH, SWEET POTATO WEDGES, PINOT-CHERRY
VINAIGRETTE 25.00

~ MERRY EDWARDS 2007 PINOT NOIR, SONOMA COAST ~ 18 GL

🌿 **GRILLED ORGANIC STEAK**, WILD MUSHROOM-CARAMELIZED SHALLOT "TATER TOTS",
CREAMED SPINACH

🌿 AMERICAN KOBE WAGYU FLANK 28.00 FILET MIGNON 33.00

~ ARROWOOD 2005 CABERNET SAUVIGNON, UNFINED & UNFILTERED, SONOMA COUNTY ~ 16 GL

PASTAS & VEGETABLES

🌿 **MIDNIGHT MOON MAC & CHEESE**, MAITAKE MUSHROOMS, PORCINI CRUST 18.00

SONOMA VEGETABLE TOUR, ROMANO BEANS, WHIPPED POTATOES, WILD MUSHROOMS, ARTICHOKE
18.00

SPRING ONION-RICOTTA RAVIOLI, GREEN GARLIC-PARMESAN BROTH, DELTA ASPARAGUS 19.00

~ ANABA 2007 "CORIOL" RED WINE, SONOMA VALLEY ~ 12 GL

SIDES

POMME FRITES 6.00
MAC AND CHEESE 9.00
ASPARAGUS 8.00

We are dedicated to using the highest quality, artisan ingredients from the local bounty of Sonoma:

🌿 OAK HILL FARM 🌿 DON WATSON LAMB 🌿 ARTISAN FOIE GRAS 🌿 38 NORTH 🌿 FIELD TO FAMILY

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