

Dinner July 29, 2010

Starters

Charcuterie	coppa / asiago / guanciale / duck terrine / milano / rillettes / d.l.p.	14
Ahi 4 Ways	tempura & ponzu / poke & iji / sashimi & soy / seared & nuoc cham	16
Beef Tartare	niman ranch / classic preparation / crostini / parmesan	12
Crab Toast	dungeness / grilled ciabatta bread / lemon / butter / herbs	15
Chanterelles	local farm egg / organic polenta / arugula / parmesan	14
Smoked Wild King Salmon	endive / fuji apples / gary's radishes / wasabi tobiko	15
Heirloom Tomato Cart	basil / mint / sea salt / e.v.o.o. / balsamic glaze / add burrata?	12/16

Soups and Salad

Tomato Soup en Croute	roasted tomato / red wine / mint	9
Caesar Salad	organic romaine / white anchovy / parmesan / crostini	10
Beet Salad	shaved fennel / cucumber / avocado / feta / red wine vinaigrette	12
Baked Nectarine's	camembert / treviso / endive / parmesan / balsamic / pistachios	12
Gary's Organic Greens	sierra valley farm / radish / olive toast / red wine vinaigrette	8
	add goat, blue or feta?	10

Housemade Pasta

Vigneto	maple leaf farm duck / fuji apples / marjoram / honey	13/18
Linguini	wild shrimp / tomatoes / capers / caraway / vodka cream / bread crumbs	14/19
Penne	willis farm pork / bell peppers / onion / potato / herbs / parmesan	13/18
Gnocchi	corn / cherry tomatoes / mozzarella / white truffle oil / basil	15/20

Entrees

Mushroom Risotto	porcini / corn / laura chenel goat cheese / red amaranth / zebra tomato	21
Alaskan Halibut	potato puree / sweet corn / grilled onion relish / pesto	28
Blue Nose Grouper	grilled squash / cherry tomatoes / shoestring potatoes / buerre blanc	27
Hanger Steak	c.a.b. / 9oz. / peppercorn demi glace / béarnaise / kennebec fries	28
NY Strip Steak	c.a.b. / 12oz. / peppercorn demi glace / béarnaise / kennebec fries	34
Pork Trio	willis farms / chop / trotter / belly / red corn polenta / apple slaw / plum bbq	27
Quail	grilled / fingerling potatoes / spinach / crispy onions / cranberry demi	26

Side Dishes

French Fries	kennebec potato / chipotle aioli	6
Organic Polenta	anson mills / parmesan / e.v.o.o.	5
Mashers	smoked cheddar / scallions / sour cream / bacon	7
Beet Greens	heirloom tomato / garlic / arbosana olive oil	6
Grilled Romano Beans	sea salt / olive oil / lemon wedge	6

~ Our Food Philosophy-“Fresh, Local, Seasonal and Simple”

~ We proudly use all the following farms and ranches: Sierra Valley Farm, Del Rio Botanicals, Niman Ranch, Willis Farm, Durham Ranch, Watanabe Farm, Maple Leaf Farm, and Fulton Valley Farm

~ No antibiotics or hormones, sustainable, organic, humanely raised and always all natural

~ 18% Gratuity will be added to all parties of eight or more

~ Corkage Fee is \$20 per 750ml. bottle