

Salt & Stone

Kenwood

707-833-6326

3/24/2020

Soup & Salad

Soup of The Day 5

KenWedge Salad 11

Baby Iceberg, Heirloom Cherry Tomatoes, Hobbs' Bacon, Shaft's Bleu Cheese, Crisp Shallots

Classic Caesar 10

Grana Padano, Boquerone, Croutons

Winter Chicory Salad 10

Radicchio, Escarole, Green Apple, French Feta, Marcona Almonds, Local Honey Vinaigrette

Classic Caesar Salads With....

Sautéed Gulf Prawns 18

Grilled Salmon 20

Grilled Chicken Breast 15

Blackened Local Snapper 17

Appetizers

Burrata 10

Castelvetro Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

Duck Liver Pate with Pistachio 11

Strawberry-Pepper Compote, Crostini

Crispy Curry Calamari 11

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 16

Basil Aioli, Quick Pickle, Calabria Chili Coulis, Micro Greens

Beverages

All Bottled Wine & Beer 35% off

Cooked Oysters

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) 14

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 15

BBQ: Garlic-Barbecue Sauce (4 Ea.) 14

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Entrees

Prawn & Scallop Pappardelle 23

House Made Pasta, Baby Heirloom tomatoes, Spinach, Local Mushrooms, Truffle Crème

Vegetarian Pasta 17

Local Mushrooms, Greens, Tomato Confit, Walnut-Arugula Pesto, Balsamic Reduction

Shanghai Chicken Salad 14

Baby Mixed Lettuce, Napa Cabbage, Carrot, Cilantro, Toasted Almonds, Mandarins
Kaffir Lime Vinaigrette, Crispy Noodles

Entrees below served with Potatoes & Seasonal Vegetable

12oz. New York 23

Sauce Au Poivre

Local Farm Chicken 19

Thyme Jus Lie

Sourdough Crusted Petrale Sole 21

Lemon – Caper Beurre Blanc

Grilled Atlantic Salmon 22

Tomato & Avocado Relish

Blackened Local Snapper 20

Mango Salsa, Citrus Beurre Blanc

All Sandwiches served with choice of Field Greens or Pommes Frites

House Ground ½ lb. Burger 17

Choice of Cheese, Brioche Bun, Rosemary Aioli

Lamb Burger 18

Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun, Rosemary Aioli

Dungeness Crab Melt Whole 20 / Half 11

Sourdough, Avocado, Tomato, Gruyère Gratin

BLT 15

Applewood Bacon, Wild Baby Arugula, Tomato, Rosemary Aioli, Ciabatta Bun

Desserts

Dessert of the Day 4

Triple Fudge Brownie Gelato, Strawberry Sorbet or Vanilla Bean Ice Cream 4

Sides

Roasted Local Mushrooms

Wild Arugula, Manchego

8

Truffle Pommes Frites

Grana Padano

Rosemary-Lemon Aioli

7

Grilled Asparagus

5

Mac & Cheese

Asparagus, Snake River Farms Ham

Four Cheeses

9