

**Sonoma County
Restaurant Week 2021
February 19 – 28
DINNER
\$39**

FIRST COURSE (Choice)

Soup of The Day

French Onion Soup
Crostoni, Gruyere Gratin

Chicory Salad
Radicchio, Frisée, Medjool Dates, Lardons
Baked Laura Chanel Chevre, Bacon Vinaigrette

Classic Caesar
Hearts of Romaine, Grana Padano, Bocarones, Crostoni

SECOND COURSE (Choice)

Crispy Skin Salmon
Local Mushroom Risotto Cake, Charred Escarole
Saffron-Butternut Squash Puree, Citrus Fennel

Red Wine Braised Boneless Short Rib
Creamy Polenta, Sautéed Greens
Natural Jus Lie, Horseradish Crème Fraiche

Cauliflower Gnocchi (gluten free & vegan option)
Local Mushrooms, Baby Heirloom Tomatoes Spinach, Chevre,
Walnut-Arugula Pesto, Balsamic Reduction

THIRD COURSE (Choice)

Flourless Chocolate Ganache Torte
Fried Pecans, Butterscotch, Wine Salt

Cream Cheese Crème Caramel
Macerated Raspberries, Candied Lemon Zest

No Substitutions or Split Plates

**Sonoma County
Restaurant Week 2021
February 19 – 28
Lunch
\$15**

*Choose to start with a cup of soup of the day
or
finish with a dessert of the day*

Entrées (Choice)

Shanghai Chicken Salad

Field Greens, Napa Cabbage, Carrot, Cilantro, Toasted Almonds,
Mandarins, Kaffir Lime Vinaigrette, Crispy Noodles

Cauliflower Gnocchi (gluten free & vegan option)

Local Mushrooms, Baby Heirloom Tomatoes Spinach, Chevre,
Walnut-Arugula Pesto, Balsamic Reduction

Half Dungeness Crab Melt

Sourdough, Avocado, Tomato, Gruyere Gratin
Choice of Field Greens or Pomme Frites

Lamb Burger

Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta
Ciabatta Bun
Choice of Field Greens or Pomme Frites

No Substitutions & No Split Plates