

**Sonoma County  
Restaurant Week  
February 20 – 26, 2023  
DINNER  
\$55**

**FIRST COURSE (Choice)**

**Soup of The Day**

**French Onion Soup**

Crostini, Gruyere Gratin

**Delicata Squash Salad**

Wild Arugula, Maple Goat Cheese, Golden Raisin Vinaigrette  
Dried Cranberries, Pumpkin & Sunflower Seeds

**Butter Lettuce Salad**

Dried Figs, Candied Pistachios, Pickled Onions  
Shaft's Bleu, Basil Vinaigrette

**Winter Chicory Salad**

Frisée, Radicchio, Manchego, Candied Walnut  
Green Apple, Red Wine-Honey Vinaigrette

**SECOND COURSE (Choice)**

**Gulf Prawn & Scallop Amatriciana**

Housemade Linguini, Bacon, Tomato  
Organic Mushrooms, Grana Padano

*Suggested Wine Pairing:*

**2021 Valley of the Moon, Pinot Gris/Viognier, \$8**

**Red Wine Braised Short Rib**

Yuko Gold Mashers, Parsnip, Carrot, Onion,  
Natural Jus Crispy Shallots

*Suggested Wine Pairing:*

**2018 Klinker Brick, "Old Vine" Zinfandel, \$10**

**THIRD COURSE (Choice)**

**Butterscotch Bread Pudding**

Vanilla Bean Ice Cream, Butterscotch

**Flourless Chocolate Torte**

Carmel, Candied Pecans, Wine Salt

**No Substitutions or Split Plates**

**Our Full Dinner Menu will Also Be Available**

**Sonoma County  
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LUNCH  
\$25**

**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

**Pasta Bolognese**

Housemade Rigatoni, Ground Beef & Pork  
Mirepoix, Tomato Cream, Grana Padano  
Fried Rosemary

**Half Dungeness Crab & Bay Shrimp Melt**

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

**Grilled Australian Lamb Burger**

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

**No Substitutions or Split Plates**

**Our Full Lunch Menu will Also Be Available**