

**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

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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 & No Split Plates