

**Sonoma County
Restaurant Week
February 19 – 25, 2024
DINNER
\$55**

FIRST COURSE (Choice)

Soup du Jour

French Onion Soup
Crouton, Gruyere Gratin

Kale Salad
Green Goddess Dressing, Grana Padano, Bread Crumbs

Butter Lettuce Salad
Dried Figs, Candied Pistachio, Pickled Onions
Shaft's Bleu, Basil Vinaigrette

Little Gem Caesar
Grana Padano, Boqueróns, Crostini

SECOND COURSE (Choice)

Gulf Prawn & Scallop Tagliatelle 30
Housemade Pasta, Local Mushrooms, English Peas
Baby Heirloom Tomatoes, Lemon Crème

Suggested Wine Pairing:
J Vineyards, Pinot Gris, California 2021 \$11

Red Wine Braised Short Rib
Creamy Polenta, Sauteed Spinach
Natural Jus, Horseradish Crème Fraiche, Herb Bread Crumbs

Suggested Wine Pairing:
Austin Hope Cabernet, Paso Robles, 2021 \$17

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