

**Sonoma County
Restaurant Week
February 23 – March 1, 2026
Two Course Lunch \$25**

First Course Option

Soup of The Day

Main Course

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 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

Dessert Course Option

Butterscotch Bread Pudding

Vanilla Bean Ice Cream, Butterscotch

No Substitutions & No Split Plates

**Sonoma County
Restaurant Week
February 23 – March 1, 2026
Three Course Dinner \$60**

First Course

Soup of The Day

French Onion Soup

Crostini, Gruyere Gratin

Butter Lettuce Salad

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

Little Gem Caesar

Grana Padano, Boquerones, Crostini

Main Course

Gulf Prawn & Scallop Tagliatelle

Housemade Pasta, Mushrooms, English Peas,
Baby Heirloom Tomatoes, Lemon Crème

Wine Pairing:

Dry Creek **Chenin Blanc**, Clarksburg 2023

Red Wine Braised Beef Short Ribs

Soft Polenta, Sauteed Spinach
Red Wine Jus & Herbed Panko

Wine Pairing:

Joel Gott 815 **Cabernet Sauvignon**, California, 2021

Dessert Course

Butterscotch Bread Pudding

Vanilla Bean Ice Cream, Butterscotch

Flourless Chocolate Torte

Caramel, Candied Pecans, Wine Salt

No Substitutions or Split Plates

