

SMALL PLATES, SALADS & SANDWICHES

Housemade Bruchetta – 9

FRENCH CROSTINIS RUBBED WITH GARLIC TOPPED WITH THE FOLLOWING...(INCLUDES 2 OF EACH)
~WHITE BEAN & ROASTED PEPPER PUREE
~OLIVE TAPENADE WITH GOAT CHEESE
~ARUGULA/WALNUT PESTO WITH ROASTED TOMATOES AND MOZZARELLA
~FRESH HERBED GOAT CHEESE

Artisanal Cheese Plate – 15

4 CHEESES, SLICED FRUIT, MIXED NUTS, HOUSEMADE FRUIT COMPOTE AND FRENCH BAGUETTE
HUMBOLDT FOG (AGED GOAT, CALIFORNIA)
ROARING 40'S BLUE (COW, TASMANIA)
DÉLICE DE BOURGOGNE (COW, FRANCE)
GRAN QUESO (AGED COW, WISCONSIN)

INDIVIDUAL SELECTIONS WITH ACCOMPANIMENTS \$5 EACH

Mini Pizzas – 7

GOURMET MINIATURE PIZZAS WITH A GARLIC AND HERB DOUGH SERVED WITH A SIDE SALAD

2 CHOICES

- ARTICHOKE HEARTS, ROASTED TOMATO SAUCE & HERB GOAT CHEESE
- BACON, BLUE CHEESE AND FIG BALSAMIC

Almond Crusted Prawns – 13

BLACK TIGER PRAWNS COATED WITH ALMONDS AND BAKED, SERVED WITH HOUSE-MADE ROMESCO SAUCE AND AGED GRAN QUESO

Beef Tenderloin Skewers – 14

TENDER PIECES OF FILET MIGNON WITH ROASTED TOMATOES AND CIPPOLINE ONIONS SERVED WITH POTATO STRINGS AND OUR CHIMICHURRI SAUCE

Hawaiian Ahi Poke – 14

FRESH AHI TUNA WITH CHILI-SOY, SWEET ONIONS, CRUSHED MACADAMIAS AND WAKAME SERVED WITH CUCUMBER SUNOMONO AND STICKY RICE

Quinoa Crab Cakes– 14

FRESH DUNGENESS CRAB WITH QUINOA AND AN ITALIAN SALSA VERDE, MICRO GREENS AND LEMON

Asian Salad – 5/8

MIXED GREENS TOSSED WITH WATERCRESS, CILANTRO, SHAVED RED ONIONS, CRISPY WONTONS AND GINGER-LIME VINAIGRETTE

ADD GRILLED STEAK, CHICKEN OR PRAWNS \$4.95
ADD SESAME CRUSTED SEARED YELLOWFIN AHI \$11.95

House Salad – 5/8

FRESH MIXED GREENS WITH GOAT CHEESE, DRIED CRANBERRIES, ROASTED PUMPKIN SEEDS AND A BALSAMIC VINAIGRETTE

Blue Cheese & Apple Salad – 6/9

GRANNY SMITH APPLES, AGED BLUE CHEESE, MIXED GREENS AND CANDIED WALNUTS WITH AN APPLE CIDER VINAIGRETTE

ADD GRILLED STEAK, CHICKEN OR PRAWNS \$4.95

Beet Carpaccio Salad – 9

THINLY SLICED ROASTED GOLD BEETS TOPPED WITH DICED RED BEETS, CAPERS, SHALLOTS AND FENNEL WITH GOAT CHEESE, SEA SALT AND EXTRA VIRGIN OLIVE OIL

Turkey Panini – 9

TURKEY BREAST, MOZZARELLA, ROASTED TOMATOES AND ARUGULA WALNUT PESTO SERVED ON GRILLED SOURDOUGH WITH A SIDE SALAD

Steak Sandwich – 11

TENDER FLAT IRON STEAK TOPPED WITH MELTED BRIE, CARAMELIZED ONIONS AND MIXED GREENS SERVED ON A SOFT ROLL WITH ROASTED PEPPER ROUILLE

ENTREES...AVAILABLE AFTER 5P

Pasta – 14

FRESH MADE FETTUCINI TOSSED IN ROMESCO SAUCE WITH TOASTED PINE NUTS, MEDITERRANEAN OLIVES, ARTICHOKE HEARTS AND FRESH HERBS

ADD CHICKEN OR PRAWNS...\$4.95

WINE PAIRING: TREANA WHITE

Chicken Confit – 17

CRISPY SKINNED LEG AND THIGH SLOWLY BRAISED WITH DUCK JUICES, SERVED WITH CAULIFLOWER PUREE, ROASTED PARSNIPS AND A CHIVE/MUSHROOM JUS

WINE PAIRING: SCARPETTA BARBERA

Flat Iron Steak – 18

SEASONED AND GRILLED SERVED WITH MUSHROOM RISOTTO, SAUTÉED SPINACH, SHALLOT BLUE CHEESE BUTTER AND TOPPED WITH MICRO GREENS

WINE PAIRING: CHATEAU RESPIDE-MEDEVILLE BORDEAUX

Grilled Atlantic Salmon – 17

FRESH ATLANTIC SALMON WITH ROASTED FINGERLING POTATOES AND RAINBOW CHARD TOPPED WITH A BACON-THYME VINAIGRETTE

WINE PAIRING: TALBOTT PINOT NOIR

Yellowfin Ahi – 24

SESAME CRUSTED SEARED AHI WITH A GINGER/SCALLION RICE CAKE, TROPICAL FRUIT SALSA, SOY REDUCTION AND A SPICY HONEY SRIRACHA SAUCE

WINE PAIRING: VON BUHL RIESLING

Braised Short Ribs – 19

TENDER BRAISED SHORT RIBS WITH GARLIC MASHED POTATOES, ROASTED CARROTS, GREMOLATA AND RED WINE REDUCTION

WINE PAIRING: JULES MELANGE

DESSERT

Chocolate Sampler - 10

MILK CHOCOLATE TRUFFLES, DARK CHOCOLATE TRUFFLES WITH GRAHAM CRACKER, FLOURLESS CHOCOLATE CAKE WITH CRÈME ANGLAISE, CARAMEL, COULIS AND FRESH FRUIT

WINE PAIRING: NOVAL 10YR TAWNY

Triple Pot de Crème - 7

VANILLA CUSTARD LAYERED WITH CARAMEL, DARK CHOCOLATE GANACHE AND SEA SALT

WINE PAIRING: FONTANEL MUSCAT DE RIVESALTES

Warm Cobbler - 7

PEARS, APPLES AND DRIED CRANBERRIES WITH CITRUS AND BAKING SPICES TOPPED WITH OATMEAL CRUMB CRUST AND VANILLA ICE CREAM

WINE PAIRING: CHATEAU NAIRAC SAUTERNES

Lemon Chevre Cheesecake - 7

GRAHAM CRACKER CRUST, SUGARED ALMONDS AND STRAWBERRY COULIS

WINE PAIRING: VILLA ROSA MOSCATO D'ASTI