

## Salads & Starters

### Soup

Cup 4. Bowl 6.

**Baby Iceberg, Creamy Bleu Cheese**

8.

**Hearts of Romaine, Asiago Cheese, Caesar Dressing**

8.

**Butter Lettuce, Maytag Bleu, White Balsamic Vinaigrette**

8.

**Mache, Comice Pear, Gorgonzola, Grain Mustard Vinaigrette**

10.

**Fresh Mozzarella, Oregon Bay Shrimp, Cherry Tomato, Basil Vinaigrette**

12.

**Chilled Roasted Golden Beet & Wild Mushroom Ravioli, Carrot Vinaigrette**

10.

**Watermelon, Avocado, Deviled Dungeness Crab Salad**

14.

**Terrine of Sonoma Goat Cheese, Fig Tomato Jam, Mint Pesto, Toasted Brioche**

10.

**Grilled Marinated Quail, Baby Arugula, Pancetta Vinaigrette**

12.

**“Pressed Duck”, Napa Cabbage Salad, Mango Salsa**

14.

**Pulled Pork & Green Apple Crêpe, Green Peppercorn Sauce**

10.

**Spicy Tuna Tartare, Pickled Cucumber, Wasabi Cream**

14.

**Pan Seared Foie Gras, Sweet & Sour Cherries, Candied Kumquat**

18.

## entrees

**Pan Seared Day Boat Scallops, Peruvian Mash, Asparagus, Tomato Tarragon Ver Jus**

28.

**Broiled “Loch Duart” Salmon, Sautéed Spinach, Tomato, Basil & Beet Essences**

26.

**Pan Seared Local Sole, Vegetable Melange, Lemon Caper Beurre Blanc**

26.

**Peppercorn Crusted Ahi, Pickled Ginger Soba Noodles, Goma Wakame**

28.

**Double-Cut Pork Chop, Yukon Gold Mash, Haricot Verts, Apricot Cherry Chutney**

26.

**Grilled Marinated Rib-Eye, Roasted Garlic Mash, Broccollini, Gorgonzola Cabernet Demi-Glace**

34.

**Grilled Hanger Steak, Scalloped Potatoes, Sautéed Spinach, Red Onion Marmalade**

26.

**Moroccan Spiced Lamb Sirloin, Vegetable Tangine, Veal Jus**

26.

**Crispy Sweetbreads, Shallot & Smoked Bacon Yukon Golds, Grain Mustard Sauce**

26.

**Sautéed Duck Breast, Confit of Leg, Pickled Beet & Frisee Salad, Haricot Vert, Natural Jus**

26.

**Butternut Squash Gnocchi, Brown Butter, Sage, Tomato, Balsamic Reduction, Asiago Cheese**

20.

*\*We use sustainably farmed produce, meats and environmentally sound seafood whenever possible*  
20% gratuity added for parties of 6 or more \$1.00 Charge for Split Starter / \$3.00 Charge for Split Entree