

DRY CREEK KITCHEN

MENU

FIRST COURSES

Pistachio and Black Pepper Goats Milk Cheesecake-beets and asparagus tips in a crisp Phyllo shell-\$12

Seared Sonoma Foie Gras with Rhubarb Tart-aged balsamic vinegar and black pepper scented honey-\$19

Tomales Bay Miyagi Oysters with Pinot Blanc Mignonette- crisp black pepper crackers-\$12

Composed Salad of Smoked Trout with Potato Blini-hard cooked eggs, salmon roe, and quail egg-\$9

Salad of Seasonal Field Greens and Herbs-champagne-shallot vinaigrette and pickled vegetables-\$8

Warm Roasted Green Garlic Soup-toasted garlic chips and green garlic oil-\$8

Yellow Tail Jack Sashimi with Dungeness Crab Timbale- tempura asparagus and cucumber consommé-\$12

MAIN COURSES

Polenta Crusted Salmon with Pea Shoots and Onion Sprouts-pearl onions and English peas-\$21

Caramelized Organic Chicken Breast with Basil-fresh ricotta gnocchi and sautéed spinach-\$20

Roasted, Braised, and Steamed Local Vegetables-preparation vary depending on availability-\$18

Herb Roasted Veal Demonic with Crisp Sweetbreads-asparagus tips, spinach and charcoaled onions-\$29

Olive Oil Poached Liberty Duck-black truffle polenta, roasted red onion vinaigrette-\$26

Sautéed Skate Wing with Braised Ox Tail and Potato Hash-braised artichokes and sauce bordelaise-\$23

Charcoaled Angus Beef Sirloin with Crisp Bacon and Potato Tart-stuffed onion with melted blue cheese-\$28