

Executive Chef: Jeffrey Madura

## Appetizers

**Hog Island Oysters from Tomales Bay Served on the Half-Shell**  
*warm with a Sonoma Rockefeller sauce or cold with a classic mignonette sauce \$2.00 each*

**Baked Brie**  
*stuffed with sun-dried tomatoes, roasted garlic, wrapped in feuilles de brick with spinach \$10.95*

**Duck Spring Rolls**  
*with spicy slaw and an orange-chili dipping sauce \$12.95*

**Smoked "Omega Farms" Salmon**  
*with cornmeal blini, California caviar, dill oil and shaved fennel \$14.95*

**Asian Shrimp Cocktail**  
*with edamame, cucumber, cilantro and a spicy dressing \$12.95*

**Ahi Tuna Niçoise Tower**  
*with arugula, purple potatoes, avocado, sesame crackers and a black olive vinaigrette \$15.95*

## Soups & Salads

**Sonoma Onion Soup**  
*with housemade croutons and gruyère cheese \$7.95*

**Mussels and Saffron Bisque**  
*with cream and garlic croûtes \$9.95*

**Summer Local Lettuces Salad**  
*with marinated red onions, pickled carrots and an aged balsamic vinaigrette \$6.95*

**Warmed Spinach Salad**  
*soft boiled eggs, roasted garlic croûtes with a bacon balsamic vinaigrette \$10.95*

**Roasted Local Beet Salad**  
*with Laura Chenel goat cheese, arugula and a zinfandel vinaigrette \$10.95*

**Pepper-Coated Pan-Seared Ahi Tuna Salad**  
*with white beans, arugula and oil cured olive tapenade croûtes \$13.95*

## Main Courses

**Farfalle Pasta**  
*with baked olives, olive oil, roasted peppers, spinach and feta cheese \$16.95*

**Gemelli Pasta with Prawns**  
*in a brie cream sauce with asparagus, topped with sun-dried tomato pesto and Sonoma dry jack cheese \$22.95*

**Pan-Seared King Salmon**  
*with salt cod brandade raviolis and a merlot sauce \$27.95*

**Grilled "Fulton Farms" Chicken Breast**  
*arugula, tomato and olive salad, finished with a lemon-shallot sauce \$20.95/25.95*

**Liberty Duck Done Two Ways**  
*with braised and caramelized Belgian endive, porcini risotto and tomato herbed vinaigrette \$28.95*

**Grilled Double Cut Pork Chop**  
*with white beans, artichokes, Applewood bacon and braised red cabbage, finished with salsa verde \$25.95*

**Grilled Filet of Beef**  
*with a sauté of potatoes, fennel, fava beans, olives, "mezzzo secco" and roasted red bell pepper aioli \$24.95/\$29.95*

*An 18% gratuity will be added for parties of 6 or more.*

*If you are allergic to or intolerant of specific foods, such as nuts or cilantro, please tell your server when ordering.  
In consideration of others, please refrain from using cellular phones in the restaurant.*

Dinner