



Dinner Menu

3 course menu at entrée price ~ select 2 starters, 2 entrées & 2 desserts
4 course menu at entrée price plus 10 ~ select 2 starters, mid course, 2 entrées & 2 desserts

STARTERS

Butternut Squash Soup, pepitas, marshmallow, pumpkin oil
Potato Leek Soup, lemon pearls, smoked salmon, brioche crouton
Mixed Green Salad, market vegetables, blue cheese, sunflower seeds, sherry vinaigrette
Caesar Salad, romaine hearts, country croutons, parmesan reggiano
Kanpachi Crudo, pickled pineapple, radish, jalapeño, fines herbes
Dungeness Crab Cake, citrus salad, wild greens
Marinated Beet Salad, arugula, hazelnuts
Burrata, roasted tomatoes, basil, crostini, sea salt, local extra virgin olive oil
Warm Wild Mushroom & Goat Cheese Tart

OPTIONAL MID COURSE

Chef's selection of risotto, gnocchi or pasta is an additional ~ 10 per person

ENTRÉES

Roasted King Salmon, lentils, wild mushroom sauce ~ 55 per person
Filet Mignon, roasted fingerling potatoes, root vegetables, carrots, shallot sauce ~ 60 per person
Pork Duo, bacon wrapped tenderloin, braised belly, polenta, braised greens, whole grain mustard sauce ~ 55 per person
Seared Maine Scallops, cauliflower, almonds, golden raisins, caper sauce ~ 60 per person
Wild Mushroom Risotto, mascarpone, celery root, spinach ~ 55 per person
Lamb Chops, white bean ragu, roasted garlic sauce ~ 70 per person
Petaluma Organic Chicken Breast, potato puree, market vegetables, périgueux sauce ~ 55 per person
Liberty Duck Confit, polenta, onion, spinach, king trumpet mushroom, cherry sauce ~ 55 per person
Olive Oil Poached Halibut, pepper piperade, fennel puree, niçoise olive sauce ~ 60 per person
House Made Ricotta Ravioli, tomato sauce, wild greens, shaved parmesan reggiano ~ 55 per person
Braised Beef Short Ribs, potato puree, market vegetables, red wine sauce ~ 55 per person

DESSERTS

Chocolate Truffle Cake, dulce de leche, citrus chantilly
White Chocolate Napoleon, caramelized phyllo, white chocolate mousse, raspberry coulis
Apple Almond Tart, salty caramel, whipped crème fraîche
Yuzu Cheesecake, kiwi gelee, vanilla anglaise
Milk & Cookies, assorted warm house made cookies, bourbon vanilla milk shake

Menus are seasonally prepared and may vary with seasonal selections