



Lunch Menu

2 course menu at entrée price ~ choice of 2 starters & 2 entrées or choice of 2 entrées & 2 desserts

3 course menu ~ an additional 10 per person choice of 2 starters, 2 entrées & 2 desserts

STARTERS

Daily seasonal soup

Potato Leek Soup, lemon pearls, smoked salmon, brioche croutons

Mixed Green Salad, market vegetables, blue cheese, sunflower seeds, sherry vinaigrette

Caesar Salad, romaine hearts, country croutons, parmesan reggiano

Marinated Beet Salad, arugula, hazelnut

Burrata, heirloom tomatoes, basil, crostini, sea salt, local extra virgin olive oil

Warm wild mushroom & goat cheese tart

Wagyu Beef Carpaccio, fried rice, truffle aioli, arugula, lemon vinaigrette

ENTRÉES

Roasted King Salmon, lentils, wild mushroom sauce ~ 35 per person

Mushroom Pizza, parmesan, sylvetta arugula ~ 25

Chicken Parmesan Sandwich, provolone cheese, oregano, chile flake, tomato sauce, kennebec potato chips ~ 25 per person

Petaluma Chicken Salad, sylvetta, heirloom tomato, sherry vinaigrette ~ 27 per person

Lobster Sandwich, ciabatta bread, bacon, lemon aioli, tomato, kennebec chips ~ 30 per person

Ahi Tuna "Niçoise," mixed lettuce, haricot verts, tomato, egg, niçoise olive, capers, champagne vinaigrette ~ 30 per person

Braised Beef Short Ribs, potato puree, market vegetables, red wine sauce ~ 35 per person

Mushroom Risotto, mascarpone, celery root, spinach ~ 25 per person

Petaluma Organic Chicken Breast, potato puree, market vegetables, périgueux sauce~ 35 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 fraiche

Yuzu Cheesecake, kiwi gelee, vanilla anglaise

Milk and Cookies, assorted warm house made cookies, bourbon vanilla milk shake

Menus are seasonally prepared and may vary with seasonal selections