



DINNER

daily 5:30 pm - 9:00 pm

ocean to ice	oyster half shell mignonette 6 each 15 / 27 maine lobster cocktail sauce half 18 / 35 fresh gulf prawn (f.v. captain dino) cocktail sauce 3 each 13 / 26 mussels mustard aioli 6 each 6 / 11 clams mignonette 6 each 9 / 17 dungeness crab cocktail sauce half 12 / 23 el dorado seafood tour fresh seafood tasting 55 / 95
charcuterie	petaluma chicken sausage preserved berry marmalade, crispy sage 6 ham hock rilette onion marmalade 5 red wine cured beef eye of round pickled vegetables 4 duck pastrami house fermented sauerkraut 6 pork terrine whole grain mustard, cornichons 8 charcuterie tasting 26 / choice of three 15 el dorado artisanal tour , cheese & charcuterie tastings 55
starters	almond wood roasted oysters jalapeno mignonette, tomato marmalade 8 seared new bedford scallops (f.v. alaska) braised benziger biodynamic romaine, foie gras mousse 14 radish & citrus salad house smoked trout roulade, mache, frisee, rio star grapefruit, naval, cara cara & blood orange, citrus vinaigrette 13 endive salad cabernet sauvignon poached pears, candied walnuts, point Reyes bleu cheese, walnut pear vinaigrette 12 farm frites green string farm sunchoke, jalapeno, lemon, coriander salt, cilantro aioli 13 prince edward island steamed mussels creamy sauvignon blanc broth, tarragon, crispy fries 13 mixed greens shaved apple, Laura Chenel Cabecou goat cheese, champagne vinaigrette 10
entrees	bouillabaisse house made chorizo, seared prawn (f.v. cpt. dino), manila clams, fresh squid (f.v. venture), rancho gordo heirloom beans, benziger turnips & sweet baby carrots, rouille, warm crouton 23 harris ranch red wine braised short ribs truffle fries, horseradish crème fraîche 25 trout amandine house cured pancetta, blue lake beans, caper brown butter 26 roasted petaluma free range chicken mushroom dumplings, rainbow chard, roasted chicken jus 22 seared prime new york pommes rosti, sautéed spinach, bellfeather farm poached partridge egg, sauce béarnaise 29 herb basted pozzi farms leg of lamb lamb braise, rancho gordo flageolet bean cassoulet, lamb jus 26