

Appetizers

Wild Mushroom Cappuccino

Confit duck and shallot **\$8**

Sweet Smoked Paprika Garlic Soup

Spinach, Dungeness crab, shrimp and bellota "bread lace" **\$10**

Baby Field Greens

Fine herbs vinaigrette **\$7**

Classic Caesar Salad for Two

For two, prepared tableside **\$19**

Spinach Salad

Fine herb vinaigrette, "bread lace" and Serrano ham **\$10**

Fresh Buffalo Mozzarella

Grilled prosciutto, sun dried tomato vinaigrette and arugula **\$12**

Jumbo Prawn Cocktail

Citrus reduction vinaigrette and fennel slaw **\$12**

Dungeness Crab Cake

Kaffir lime leaves and lemongrass sauce **\$13**

Pan Seared Scallops

Portobello gratin, green olive and jalapeño tapenade **\$13**

Pan Seared Duck Foie Gras

Fingerling potatoes, garlic butter and grenadine onions **\$19**

Chef's Tasting

Six course special **\$110 per person**
With wine pairings **\$185 per person**

Vegetarian Entrées

Yukon Gold Potato Gnocchi and Wild Mushrooms

Crisp brioche, "egg confit", and white truffle oil **\$25**

Fresh Angel Hair Pasta

Just tossed in tomatoes, parmesan, garlic and fresh basil **\$22**

20% gratuity added with parties of six or more

Presented by
Executive Chef, Serge Selbe

Chef Inspired Entrées

Flash Cured Atlantic Salmon

Yukon Gold mash, piquillo and white truffle oil \$29

Scallop and Crab Crusted Halibut

Beet couscous and saffron beurre blanc \$34

Grilled Jumbo Prawns

Black sweet rice, Madras curry vinaigrette and yucca chips \$32

Grilled Black Cod

Cherry tomatoes, caramel, aged Balsamic, Serrano ham and eggplant \$36

Free Range Petaluma Chicken Breast Stuffed "Under the Skin"

Goat cheese, pine nut and morels, Napa cabbage and chanterelle sauce \$29

Roasted Umpqua Valley Lamb Rib Eye

Eggplant orange marmalade, yogurt sauce with a hint of curry \$48

Pan Seared Muscovy Duck Breast

Sweet plantain mash, roasted pineapple, anise and juices \$34

14 oz. Grilled California Veal Chop

Winter beans and vegetables, prepared like a blanquette, crispy apple wood smoked bacon \$46

À la Carte Selections

Prime Beef Filet 7 oz \$39

Bone-in Rib Eye 14 oz \$40

Grilled Colossal Tiger Prawns \$55

New York Steak 11 oz \$33

Roasted Chilean Sea Bass Filet \$46

Sides

Grilled Caramelized Bosc Pears with

Gorgonzola \$8

Crispy Angel Hair Potatoes \$5

Sautéed Wild Mushrooms \$12

Scallop Potato, hint of Thyme \$10

Grilled Asparagus and "Fleur de Sel" \$10

Roasted Central Oregon Fingerling Potatoes \$9

Sautéed Spinach, Garlic and Serrano Ham \$7

Baked Baby Japanese Eggplants, Garlic and
Smoked Bacon \$7

Yellow and Red Olive Oil Roasted Beets \$8

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