



Dinner

APPETIZERS

House-made soup – lots of love – See our Specials menu	\$7.00
Caesar salad with red and green romaine, shaved Grana Padano and house-made croutons	\$8.50 Prawns/\$14.50
Little gem lettuce tossed in a balsamic vinaigrette with shallot, grilled stone fruit, toasted walnuts and queso seco cheese	\$9.00
House-made chicken liver pâté with pickled red onion and fruit	\$9.00
Roasted beet and apple napoleon topped with warm goat cheese crottin, served with baby arugula tossed in aged balsamic and extra virgin olive oil	\$9.50
Fire-roasted bell pepper stuffed with savory cumin-seasoned pork sausage, topped with melted mozzarella and tomato coulis	\$9.50
House-made seafood cakes served on a bed of frisée, topped with classic Romesco sauce	\$9.50

ENTRÉES

Ratatouille – eggplant, tomato, onion, bell pepper, zucchini, garlic and herbs simmered in olive oil – served warm with basil polenta cake	\$23.50
Pan-seared wild Petrale sole with white bean and mushroom ragoût, braised organic local greens and a tomato-tarragon brown butter	\$28.50
North coast cioppino of fresh fish, white Gulf prawns, mussels, clams and calamari simmered in a saffron-fennel-tomato broth, served with herb-aioli and olive oil crostini	\$24.50
White Marble Farm pork schnitzel with creamy polenta, sautéed broccolini, house-made sauerkraut and an apple cider gastrique	\$26.50
Marinated and grilled free-range New Zealand lamb chops with Greek-style rice pilaf (sun-dried tomato, olive and sheep's milk feta), orange-infused roasted fennel and tzatziki sauce	\$28.50
Slow-braised Star Ranch natural beef short ribs with parsnip purée, wilted organic kale, cumin-orange glazed baby carrots and Cumberland sauce	\$27.50

We use local and organic ingredients when available.
 If you have any food allergies, please let your server know.
 A service charge of 18% will be added to parties of 5 or more.
 Split charge \$2.50; shared plates no charge.