

DINNER

APPETIZERS AND STARTERS

<i>Soup Du Jour</i>	7.25
<i>French Onion Soup</i> <i>With Garlic Crouton, Emmental Cheese</i>	8.50
<i>Mixed Greens with Balsamic Vinaigrette</i> <i>Persian Cucumber, Radish, Eureka Meyer Lemon Vinaigrette</i>	8.25
<i>Local Little Gem Lettuce Salad</i> <i>Parmesan Cheese, Garlic Croutons, Spanish Marinated Anchovies, Caesar Dressing</i>	8.50
<i>Dungeness Crab Cake</i> <i>Served with Sweet Corn, Piquillo Pepper Ragout, Sherry Passilla Mayonnaise</i>	14.25
<i>Warm Tomato Tart</i> <i>Sonoma Goat Cheese, Petite Arugula, Balsamic Syrup</i>	11.00
<i>Sashimi Grade Ahi Tuna Tartar</i> <i>Seaweed Salad, Ginger Carrot Coulis, Wonton Chips</i>	12.50
<i>Charcuterie Platter Cold Cut Plate</i> <i>Dried Chorizo, Saucisson with Garlic, Rosette de Lyon, Duck Mousse, Chicken with Truffles, Cured and Dried Duck Breast, Served with Warm Assorted Rolls, Pommery Mustard and Cornichons</i>	15.50
<i>Monterey Style Fried Calamari</i> <i>Served with Spicy Algerian Harissa Aioli</i>	11.50

ENTREES

FROM OUR WOOD – BURNING GRILL & ROTISSERIE

<i>From our Wood Fired Rotisserie – Young Chicken</i>	26.95
<i>Sauteed Garlic Fingerling Potatoes, Grilled Vegetables, Forest Mushrooms and Natural Jus</i>	
<i>Moroccan Spiced Grilled Colorado Lamb Chop</i>	30.00
<i>Oregano White Beans, Honey Glazed Baby Carrots, Harissa Lamb Jus</i>	
<i>Meyer Ranch Center Cut Grilled Pork Chop</i>	25.50
<i>Golden Mashed Potatoes, Manchego and Muscatel Quince Sauce</i>	
<i>Grilled New York Steak (10 oz)</i>	28.50
<i>Pinot Noir Sauce, Potatoes Gratin, Grilled Asparagus</i>	
<i>Grilled Filet Mignon (8 oz)</i>	39.00
<i>Fondant Potatoes, Wilted Spinach with Roasted Shallots, Oyster Mushroom Red Wine Jus</i>	
<i>Seared Loch Duart Scottish Salmon</i>	28.00
<i>Pea Flan, Tomato Fricassee, Toasted Gilroy Garlic Beurre Blanc</i>	
<i>Soleil Paella</i>	27.00
<i>Spanish Rice Cooked with Saffron, Young Chicken, Mussels, Gambas, Chorizo, Piquillo Pepper and Peas.</i>	
<i>Pan Fried Day Boat Sea Scallops</i>	24.50
<i>Serrano Ham Grit Cake, Baby Spinach and Saffron Coulis</i>	
<i>Portobello Mushroom & Goat Cheese Ravioli</i>	22.50
<i>Wilted Petite Arugula, Herb and Walnut Butter</i>	
<i>Wild Mushroom Mac and Cheese</i>	22.50
<i>Truffles and Butter Poached Baby Lobster</i>	
<i>Wild Hawaiian Seared Pacific Walu</i>	28.95
<i>Zucchini Carpaccio, Frisee , Sauteed Cherry Tomatoes, Chervil Vinaigrette</i>	