

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 Eureka Meyer Lemon Vinaigrette</i> <i>Persian Cucumber and Radish</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 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, Gratin Potatoes, 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 with Chervil Vinaigrette</i> | |