



Dinner Menu

Appetizers

Harissa Ahi Tuna Tartare

Avocado, Pickled Ginger, Potato Floret, Citrus Segments, Wasabi Cream 16

this item is fried in the same oil as items containing gluten

Prince Edward Island Mussels

Pernod Cream Sauce, Fennel, Leeks, Garlic Grilled Crostini or *gluten free crackers available upon request* 15

Charcuterie Plate

Salami, Prosciutto, Coppa, Pickled Organic Vegetables, Marinated Olives, Assorted Local Mustards, Roasted Garlic Grilled Crostini or *gluten free crackers available upon request* 15

Today's Raw Oysters 4 each (GF)

Champagne Mignonette, Harissa Sauce

French Onion Soup Bowl

Topped with Crouton and Gruyere Cheese 9

Soup Du Jour Cup 7 Bowl 9

Dan's Garden Baby Green Salad

Baby Farm Lettuces, Candied Walnuts, Humboldt Fog Goat Cheese, Sliced Apples, Apple Ring, Mustard Vinaigrette 13 (Veg/GF)

French Garden Vegetable Salad

Assorted Organic Baby Vegetables, Baby Lettuces, French Garden Meyer Lemon Vinaigrette 11 (Veg/GF)

Organic Persimmon Salad

Frisée, Laura Chenel Goat Cheese, Quail Eggs, Endives, Organic Farm Apples, Pomegranate Vinaigrette 14 (Veg/GF)

Cheese Selection

Single Cheese 7 Three Cheeses 15

Five Cheeses 19

Cowgirl Creamery Red Hawk Soft Cow's Cheese

Cowgirl Creamery Chimney Rock Soft Cow's Cheese

Achadinha Cheese Co. Capricious Firm Goat Cheese

Bellwether Farm Pepato Semi-Soft Sheep's Cheese

Bohemian Creamery Capriago Semi-Firm Goat Cheese

Bohemian Creamery Boho Belle Semi-Firm Cow's Cheese

Bohemian Creamery Bah Boom Soft Sheep's Cheese

** Served with Local Honey, Seasonal Jams, Fruits, Candied Walnuts, Crostini or *gluten free crackers*

Entrées

Pan Seared Scallops

Pork Belly, Roasted Cauliflower Puree, Organic Baby Vegetables, Carrot Reduction 32 (GF)

Oven Roasted Niman Ranch Pork Tenderloin

French Garden Caramelized Apples, Farm Organic Mashed Potatoes, Organic Farm Vegetables, Ginger Apple Chutney, Crispy Onions 27

Niman Ranch New York Steak 12 oz

Roasted Potatoes, Caramelized Farm Leeks, Wild Mushrooms, Greens, Bacon, Organic Farm Vegetables, Herb Butter 29 (GF)

Niman Ranch Beef Tenderloin 6oz

Sweet Potato Puree, Caramelized Fall Onions, Organic Farm Vegetables, Truffle Sauce 36 (GF)

Pan Seared Sonoma Duck Breast

Fall Ragout with Black Eyed Peas, Bacon, Wild Mushrooms, Organic Farm Vegetables, Sage Port Sauce 30 (GF)

Catch of the Day

French Garden Butternut Squash Risotto, Reggiano Cheese, Roasted Chestnuts, Organic Farm Vegetables, Pomegranate Reduction 29 (GF)

Stuffed Winter Squash

Cumin Scented Quinoa, Caramelized Fall Onions, Farm Organic Vegetables, Wild Mushroom Cream Sauce 22 (Veg/GF)

Savory Mushroom Ricotta Bread Pudding

Reggiano Cheese, Braised Greens, Rosemary Roasted Squash, Butter Squash Sauce 21 (Veg)

Sides 6

Braised Farm Greens Raisins, Walnuts (Veg/GF)

Medley Baby Vegetables Garlic, Herbs (Veg/GF)

Creamy Mac and Cheese Cheddar, Mascarpone, and Reggiano Cheese

Housecut Fries *Rosemary Aioli upon request* (Veg/GF) *this item is fried in the same oil as items containing gluten*

Gluten Free (GF) *These items have been prepared in a kitchen that uses wheat and other gluten products.*

Vegetarian-Veg

\$5.00 split plate charge

Our meat, poultry, and fish come from ranches, and fisheries guided by principles of sustainability.

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.