

SUMMER DINNER 2010

SOUP	SWEET CORN & BASIL	crisp pancetta		5.00 / 7.25
	BLACK BEAN			5.00 / 7.25
SALAD	ORGANIC GREENS	roasted shallot vinaigrette, blue cheese cream, candied walnuts		8.75
	BABY SPINACH & STRAWBERRY SALAD	goat cheese, walnuts, vanilla-balsamic vinaigrette		9.75
	PEACH & FETA SALAD	red onion, wild arugula, honey-champagne vinaigrette		9.50
	MANGO SALAD	red radish, mizuna, frisée, mint, spicy sprouts, lemongrass vinaigrette		9.75
	CAESAR	hearts of romaine, garlic croutons, aged romano		9.50
SHARE	CALIFORNIA ARTISANAL CHEESE PLATE	today's selection served with accompaniments		13.75
	DUNGENESS CRAB CAKE	mango-red onion relish, gingered mango coulis		7.25
	PANCETTA WRAPPED SHRIMP	spicy peach glaze, mizuna greens		13.25
	SPICY TUNA POKE	pickled cucumber, avocado, micro greens, sriracha, wonton chips		13.25
	SEARED POTSTICKERS	pork, sweet soy, chili garlic aioli		8.00
	SALMON TARTARE	wasabi caviar, sesame crisp, lemon- soy vinaigrette, avocado mousse		10.50
	PETITE LAMB CHOPS	moroccan spice, apricot, harissa-honey sauce		11.75
	SWEET-HOT & STICKY BABY BACK RIBS	mizuna, sweet chili-chipotle glaze		10.00
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PASTA	ANGEL HAIR PRAWNS POMODORO	fresh tomatoes, basil, garlic, virgin olive oil		11.25 / 16.25
	SEARED BEEF & BASIL PASTA	garlic, ginger, fennel, cherry tomatoes, lemon grass		11.50 / 16.50
	VEGETARIAN RISOTTO	asparagus, baby carrots, spinach, tomato, parmesan cheese		10.50 / 15.50
	PAPARDELLE PASTA	roast chicken, mission figs, prosciutto, basil		10.75 / 15.75
MAIN	SEARED CHICKEN BREAST	baby vegetable ragout, sweet corn polenta, cabernet reduction		17.00
	GRILLED ANGUS CHUCKBurger	cheddar, applewood bacon, avocado, sourdough roll, fries		13.75
	SEARED AHI TUNA	coconut risotto, sesame snow peas, thai curry broth		28.00
	DUET OF SONOMA DUCK	seared breast & confit of leg, red rice, mizuna, apricot reduction		28.00
	GRILLED PORK CHOP	house cured bacon, blackberry-chipotle bbq sauce		24.50
	PAN SEARED HALIBUT	olive oil-pancetta crushed potatoes, wild mushrooms, sweet corn sauce		26.75
	GRILLED BISTRO FILET & PRAWNS	bacon-scallion mashed potatoes, red wine jus		26.50
CHOICE	GRILLED BEEF TENDERLOIN	black cherry-pepper butter, port wine drizzle		18.50
	SEARED PORK TENDERLOIN	spicy peach sauce		15.50
	GRILLED ANGUS RIBEYE	red wine reduction		22.00
	GRILLED SALMON	wild mushroom sauce		16.75
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SIDES	roasted fingerling potatoes	6.00	broccolini	6.00
	sweet corn polenta	5.00	grilled asparagus	6.00
	smoked gouda risotto	5.00	cream corn	5.00
	garlic mashed potatoes	5.00	honey & herb glazed carrots	4.00