



First Course

Spring Vegetable Minestrone

House-Made Pasta, Parmesan Croutons, Garlic-Herb Infused Oil

-9-

Baby Romaine Caesar Salad

Toasted Focaccia Croutons, White Anchovies, Grana Padano Cheese

-9-

"A Taste of Spring"

Morel Mushrooms and Local Asparagus

"Cappuccino" of Warm Morel Cream

Arancine of Asparagus and Parmesan Cheese

Tempura-Fried Morel Mushrooms, Garlic Chive Infused Sour Cream

Open-Faced Sandwich of Grilled Asparagus, *Cherry Glenn* Goats Milk Ricotta

-15-

A Salad of Organic Bible Lettuce

House-Made Bacon, Cucumbers, Pear Tomatoes, Shaved Red Onions,

Point Reyes Blue Cheese Dressing

-9-

Pan Seared Elephant Trunk Scallops

Creamed Corn and Israeli Cous Cous, Pear Tomato Salad

-15-

Our Salad of Local Field Greens

Roasted Santa Rosa Plums, Marconi Almonds, Pickled Ginger,

Citrus-Vanilla Vinaigrette

-9-



Second Course

Spring Vegetable and Mushroom Risotto
Cyprus Grove Lamb Chopper Cheese, White Truffle Oil
-20-

House-Made Linguine and Sautéed Shellfish
Fresh Lump Crab, Marinated Shrimp, Prince Edward Island Mussels,
Fresh Tomato Sauce
-28-

Pan Roasted West Coast Halibut
Spring Mushrooms, Potato Brunoise, Leeks, Parsley Emulsion
-26-

Grilled Bone-in Pork Loin Chops
Spring Vegetable Succotash, House-Made Bacon, Yukon Gold Potato Purée,
Meyer Lemon "Jam"
-24-

Wellington Farms Free Range Chicken Breast
Tiny Herb Dumplings, Pickled Spring Vegetable Slaw, Natural Chicken Jus
-22-

Grilled Bone-In Rib Eye Steak
Steak Fries, Roasted Shallots, Haricots Vert, Brandy Sauce
-36-

Grilled Filet of All Natural Herford Beef
Yukon Gold Potato Puree, Creamy Spinach, Cabernet Reduction
-34 -

Duo of Free Range Marche Farms All Natural Veal
Braised Cheek on Morel Mushroom and Asparagus Ragout
Pan Roasted Filet Mignon, Roasted Garlic-Potato Puree, Veal Jus
-36-