

**Sonoma County
Restaurant Week
February 24 – March 2, 2025**

LUNCH

\$35

FIRST COURSE (Choice)

Soup of The Day

House Salad

Baby Mixed Greens, Garlic Croutons
Basil Vinaigrette

SECOND COURSE (Choice)

Shanghai Chicken Salad

Field Greens, Napa Cabbage, Carrot
Cilantro, Toasted Almonds, Mandarins
Kaffir Lime Vinaigrette, Crispy Noodles

Pasta Bolognese

Housemade Rigatoni, Ground Beef & Pork
Mirepoix, Tomato Cream, Grana Padano
Fried Rosemary

**Half Dungeness Crab &
Bay Shrimp Melt**

Sourdough, Avocado, Tomato, Gruyere Gratin
Choice of Field Greens or Pomme Frites

Grilled Australian Lamb Burger

Wild Baby Arugula, Pickled Red Onions
Cucumber, Feta, Ciabatta Bun
Choice of Field Greens or Pomme Frites

THIRD COURSE

Butterscotch Bread Pudding

Vanilla Bean Ice Cream, Butterscotch

No Substitutions & No Split Plates

**Sonoma County
Restaurant Week
February 24 – March 2, 2025**

DINNER

\$60

FIRST COURSE (Choice)

Soup of The Day

French Onion Soup

Crostini, Gruyere Gratin

Oven Roasted Delicata Squash

Local Honey, Pistachios, Dried Cranberries
Baby Mixed Greens, Feta, Basil Vinaigrette

Butter Lettuce Salad

Dried Figs, Candied Pistachios, Pickled Onions
Shaft's Bleu, Basil Vinaigrette

Little Gem Caesar

Grana Padano, Boquerones, Crostini

SECOND COURSE (Choice)

Gulf Prawn & Scallop Tagliatelle

Housemade Pasta, Mushrooms, English Peas,
Baby Heirloom Tomatoes, Lemon Crème

Wine Pairing:

Dry Creek **Chenin Blanc**, Clarksburg 2023

Red Wine Braised Beef Short Ribs

Soft Polenta, Sautéed Spinach
Red Wine Jus & Herbed Panko

Wine Pairing:

Joel Gott 815 **Cabernet Sauvignon**, California, 2021

THIRD COURSE (Choice)

Butterscotch Bread Pudding

Vanilla Bean Ice Cream, Butterscotch

Flourless Chocolate Torte

Caramel, Candied Pecans, Wine Salt

No Substitutions or Split Plates