



Dinner Menu

FOR THE TABLE

- Roasted Castroville Artichoke with Tarragon Brown Butter and Preserved Lemon 12
- Steamed Black Mussels, Pale Ale, Smoked Ham Hocks, Swiss Chard 16
- *Spätzle Mac 'n Cheese, Smoked Lardon, Mushrooms Toasted Hazelnuts, Caramelized Onion 14
- Charbroiled Octopus, Spicy Sausage, Duck Fat Potatoes, Grey Lentil, Sauce Gribiche 14
- *Artisan Cheeses from Sonoma County 14
- Sautéed Kale and Cranberry Beans 8

STARTERS

- *Hand Cut Winter Greens, Tangerine Gems, Candied Walnuts, Pickled Shallots, Balsamic Vinaigrette 10
- *Russian Kale Salad, Quinoa, Wine Soaked Currants, Shaved Parmesan, Walnut Honey Vinaigrette 12
- *Roasted Beets, Whipped Redwood Hill Farm Chevre, Pears, Beet Yoghurt, Balsamic Pearls 12
- Roasted Butternut Squash Bisque, Truffle Cream 8

MAINS

- Ricotta Gnocchi (Gnudi) with Roasted Fall Vegetables, Duck Egg, Sage Brown Butter 23
- *Roasted Skuna Bay Salmon with Potato Pancake, Aromatic Carrot Puree, Sautéed Spinach 25
- *Trout Almandine with Roasted Garden Vegetables, Butterball Potatoes, Lemon Caper Relish 23
- Roasted Chicken Breast, Wild Mushroom Cognac Sauce, Sautéed Spätzle 23
- Wiener Schnitzel with Parsley Potatoes, Lingonberry Jam, Creamy Cucumber Salad 24
- Roasted Duck Leg Confit, Brussels Sprouts, Butternut Squash, Brandied Cherries 22
- Grass Fed Beef Cheeseburger, Bacon, Vella Aged Cheddar, Caramelized Onion, Arugula, Potato Bun 16
- Braised Lamb Shoulder, Bohemian Yeast Dumpling, Roasted Onion, Braising Vegetables and Jus 26
- Smoked Bratwurst (2), Braised Sauerkraut, Potatoes and Grain Mustard 18
- Beef Special Market Price

DESSERT

- *Rolled Crepe with Walnut Cream, Rum Raisins, Chocolate Ganache 7
- *Chocolate Pot de Crème with Whipped Cream, Stollen 7
- Cheesecake with Campari Stewed Berries and Burnt Orange, Salted Grahams 7
- *Warm Marzipan Torte with Toasted Almonds, Vanilla Bean Ice Cream 8

** Dishes may contain nuts and/or shellfish. Please inquire with Server.*