



Dinner
February, 2012

marinated olives with golden raisins, almonds and chorizo spices 6
lamb pastrami with coriander aioli, pickled onion and rye crisps 9
fowl charcuterie with persimmon preserves and pickled chanterelles 14
squash popovers with point Reyes blue cheese 7

salad of **beets, baby carrots, radishes** with avocado and kumquat-lemongrass vinaigrette 10
garden **pumpkin soup** with almond, milk and curried apple butter 8
rabbit chili with rabbit bacon, chile broth and cornbread croûtons 14
bibb lettuces with barinaga beserri cheese, walnuts and lemon marjoram dressing 10
fried **artichokes** with grilled **sunchokes**, capriago cheese, pinenuts, and mustard truffle vinaigrette 12
wente vineyards classic **caesar salad** with garlic croûtons and vella dry jack 10

agnolotti of fall squash with garden sage, brown butter and fig balsamic 21
roasted 38 north **chicken** with yellow eye beans, artichokes, roasted garlic and natural jus 25
petrale sole with housemade bacon, garden greens, squash, porcini and hazelnuts 28
smoked natural hampshire **pork chop** with braised cabbage, pickled apple and shallot 32
creekstone **strip steak** with turnips, marble potatoes, housemade bacon and red wine sauce 39
beef short rib and bone marrow tortellini with celery root, vella dry jack and beef broth 21
38 north **duck breast** with spiced black lentils, walnut-parsnip vinaigrette and crispy parsnip 30
halibut with mustard greens, grilled leeks, fennel, pistachio and meyer lemon-olive sauce 34
angus burger with clothbound cheddar, homemade bacon and onion aioli 18

executive chef matt greco - general manager tracy dunne - master gardener diane dovolutuk

FAMILY OWNED. ESTATE GROWN. SUSTAINABLY FARMED.
consuming raw or undercooked food may increase your risk of food borne illness
18% gratuity will be added to parties of six or more guests