



Lunch
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

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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 lettuce with barinaga beserri cheese, walnuts and lemon marjoram dressing 10
wente vineyards classic **caesar salad** with garlic croûtons and vella dry jack cheese 10

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smoked sturgeon salad with potatoes, olives, garden lettuces and green goddess dressing 23
roasted 38 north **chicken breast** with yellow eye beans, artichokes, roasted garlic and jus 22
beef short rib and bone marrow tortellini with celery root, vella dry jack and beef broth 21
agnolotti of fall squash with fried sage, brown butter and olivina fig balsamic 21
beef sausage sandwich with pickled cabbage, grilled red onions and beer braised beans 17
halibut with mustard greens, grilled leeks, fennel, pistachio and meyer lemon-olive sauce 32
smoked natural hampshire **pork chop** with braised cabbage, pickled apple and shallot 32
angus burger with clothbound cheddar, homemade bacon and onion aioli 18

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

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