

RESTAURANT WEEK | WINTER 2023

four course menu for \$55

AMUSE BOUCHE

chef treat

SECOND COURSE *choose one*

beet salad roasted local beets, goat cheese, greens, shallots, chives, raspberry vinaigrette

heart of palm salad tomato, cucumber, shaved parmesan, virgin dressing

buratta seasonal fruit, arugula, balsamic vinaigrette

split pea fritters sweet coriander chutney

THIRD COURSE *choose one*

gnocchi hand rolled potato gnocchi, marinara sauce, genovian pesto, parmesan

fettuccine shrimp, arugula, bacon, oven roasted bell pepper & feta sauce

pan seared salmon saffron pickled vegetables, fennel puree, dashi beurre blanc

beef rendang roasted carrot hummus, tomato, shaved cucumber salad

chicken cordon blue chicken breast, prosciutto, cheese, eggplant caviar, sautéed vegetables

FOURTH COURSE *choose one*

chocolate yule log whipped cream

cheesecake salted caramel

'FIFTH COURSE' *choose any or all*

\$40 red wine rw special

\$40 white wine rw special

\$40 sparkling wine rw special

SONOMA RECOMMENDS

items designed to enhance your experience

ARTISANAL CHEESE & CHARCUTERIE

each 13 · board of five 60 · board of seven 84 · board of eleven 132

CHEESE with herb crackers, seasonal fruit preserves

gouda 'fourmage' cow, sheep, goat and buffalo · semi hard, nutty, mellow · Holland

grafton clothbound cheddar cow · unpasteurized · firm, grassy, mushroom & hazelnut notes · VT

firefly 'merry goat round' goat · soft, mild, smooth, grassy · MD

green hill sweet grass camembert cow · soft, buttery, pungent · GA

point reyes 'bay blue' cow · earthy, sweet, rustic, caramel finish · CA

truffled goat cheese goat · semi-firm, earthy, milky · WI

CHARCUTERIE with focaccia, pickled veggies, grain mustard

prosciutto di parma dry cured ham, sweet and slightly salty · Italy

sopressata cured pork, spicy, garlic, herbs · Italy

coppa cured pork salumi, mild spice · MO

finocchiona hard fennel salami, peppery, sweet and smoky · Italy

bresaola cured wagyu beef, juniper, peppery · Italy

EXTRAS

focaccia 5

fries hand cut 10

seasonal vegetables sautéed in garlic butter 12

fried brussels sprouts toasted almonds, pickled onions, balsamic 12