



DINNER

SPRING 2012

Rodney Worth
Executive Chef/Owner
Ignacio Bravo, Mary Carlson,
Manuel Perez, Sous Chefs

STARTERS

OLIVES	House blend of warm marinated Mediterranean olives	\$5
PEAR QUESADILLA	Fresh pears & brie in a grilled flour tortilla, served with spicy pear chutney	\$8
CALAMARI FRITTI	Crispy fried calamari with house-made cocktail sauce	\$9
CHERRY BURRATA	House-made burrata cheese & sour cherry compote on toasted baguette, finished with 18-year aged balsamic vinegar	\$10
FRIED ASPARAGUS	Stella Artois lager-battered local asparagus with Dijon aioli	\$10
GRILLED PRAWNS	Jumbo grilled wild Mexican white prawns with house-made cocktail sauce	\$11
WHITE CHEDDAR FONDUE	New York White Cheddar in a garlic-rubbed pot, served with fresh pears & crusty bread for dipping	\$11
ANTIPASTO PLATTER	Today's selection of charcuterie with marinated vegetables & hummus	\$11
MUSSELS	Mussels steamed in chardonnay, butter, shallots, garlic & fresh herbs	\$11
SPICY AHI TUNA	Chili crusted seared rare Ahi, served with California avocado, cherry tomatoes & lime	\$14

SOUP & SALAD

ASPARAGUS BISQUE	Local asparagus, a touch of cream & lemon crème fraîche	\$4/\$7
HOUSE SALAD	Organic baby greens & shaved radishes with choice of dressing <i>Balsamic Vinaigrette, Sherry-Shallot Vinaigrette, Caesar or Blue Cheese</i>	\$6
CAESAR	Whole hearts of romaine, croutons, Grana Padano & Caesar dressing Add Spanish white Boquerones anchovies ~ \$2	\$8
BISHOP RANCH	Organic baby greens, roasted pear, candied walnuts & Point Reyes Blue Cheese with creamy balsamic vinaigrette	\$8
SPRING SALAD	Local asparagus, artichoke hearts, fava beans, fresh English peas, baby arugula & feta, tossed in a citrus vinaigrette	\$9

RUSTIC FLAT BREAD PIZZAS

MARGHERITA	Tomato sauce, house-made fresh mozzarella & fresh basil	\$13
SAN RAMON	Roasted pear, blue cheese, caramelized onions & mozzarella	\$13
HARVEST	Bacon, mozzarella, dried champagne grapes & rosemary	\$13
FERRARI	Pepperoni, roasted red peppers, tomato sauce & mozzarella	\$13
PARMA	Prosciutto d' Parma, tomato sauce, mozzarella & truffled arugula	\$14

ENTRÉES

SPRING RISOTTO	Arborio rice, spinach, garlic, fresh peas, charred lemon & crispy artichokes <i>(Add grilled prawns for \$6)</i>	\$18
CARBONARA	Fulton Valley Farms chicken breast, apple wood smoked bacon, peas, garlic & fresh pappardelle pasta tossed in a parmesan cream sauce	\$21
VINEYARD CHICKEN	Fennel crusted Fulton Valley Farms semi-boneless half chicken, fingerling potatoes, Half Moon Bay artichokes & baby arugula, with a sherry vinegar jus	\$22
BOURBON RIBS	Bourbon glazed, peanut dusted, pork spare ribs with sautéed spinach & white cheddar Mac & Cheese	\$23
CALIFORNIA SALMON	Pan seared Pacific Salmon, herbed mashed potatoes, roasted local asparagus & Rombauer chardonnay beurre blanc	\$25
DOUBLE-CUT PORK CHOP	Grilled double-cut Sonoma pork chop, mashed potatoes, Mostarda vicentina & broccoli raab	\$26
BISTRO STEAK FRITES	10-oz. Angus reserve New York steak with pommes frites & maitre d' butter <i>Bordelaise sauce available on request</i>	\$26
ITALIAN LAMB SHANK	Sonoma lamb shank slow-braised in Chianti, osso buco-style, topped with lamb demi-glace & gremolata, served over creamy provolone polenta	\$26
PAELLA	Wild prawns, mussels, calamari, chorizo & Bomba rice, cooked in a hearty saffron broth, with piquillo peppers, onions, garlic & peas	\$27
FILET MIGNON	California grass-fed filet mignon, mashed potatoes, garlic sautéed French green beans & Peju cabernet demi-glace	\$32

We proudly support sustainable agriculture & aquaculture practices, including Monterey Bay Aquarium's Seafood Watch
\$5 split plate charge for entrees. 18% gratuity added for parties of 6 or more

Michelin Guide Menu \$29, includes Asparagus Bisque, Vineyard Chicken, Truffle Cake