



DINNER MENU



We serve complimentary Natura house filtered still water. Natura filtered sparkling is available by request

APPETIZERS

- Onion Soup Gratinée**
Topped with a toasted baguette and melted layers of gruyere and fontina cheeses
..... \$8.00
- Wild Mushroom-Hazelnut Pâté & Brie Bruschetta**
Salad garnish of baby greens dressed with extra virgin olive oil, spicy dried fruit tapenade
..... \$10.25
- Steamed Black Mussels**
Basil-chardonnay broth, julienne vegetables, grilled bread
..... \$12.00
Lite Portion..... \$8.00
- Asparagus Chicken Sausage Crêpes**
Broiled in lemon sabayon, then served in spring pea pesto with balsamic glaze
..... \$11.00
- Crispy Duck Confit Eggrolls**
Served with peanut curry and chile-lime dipping sauces
..... \$12.00
Lite Portion..... \$8.00
- Smoked Trout and Potato Pancakes**
Crème fraîche and black truffle vinaigrette
..... \$12.00
Lite Portion..... \$9.00
- Seared Rare Ahi Tuna**
Tempura fried shoestring vegetables on a bed of avocado, tatsoi and sprouts; accompanied with a sesame-soy glaze and a spicy mustard sauce
..... \$14.00
Lite Portion..... \$10.00

SALADS

- Simple Mixed Green Salad**
Matchstick cucumbers and teardrop tomatoes, champagne-shallot vinaigrette
..... \$7.00
Lite Portion..... \$5.00
- The Caesar Salad**
The classic, made with anchovies and plenty of garlic; buttery croutons, grated grana padano cheese
..... \$8.00
Lite Portion..... \$6.00
- Salad of Raspberries & Ricotta Salata Cheese**
Suncore salad greens and grilled avocado, tossed with apricot marmalade vinaigrette and Marcona almonds
..... \$9.50

ENTREES

- Truffled Chicken Paillard Florentine**
Tender breast layered with black truffles, pancetta and fontina cheese. Served atop orzo pasta tossed with ricotta cheese and spinach in a Madeira wine pan sauce
..... \$24.00
- Manhattan Steak Frites**
Char broiled 'baseball-cut' Black Angus strip loin aged in-house over 45 days. Plated with house made French fried potatoes, demi-glace and maître d'hôtel butter
..... \$32.00
- Tortilla Crusted Pork Tenderloin**
Honey mustard basted Hasselback potatoes, warm cabbage slaw and blackberry chimichurri
..... \$26.00
- Grilled Idaho Ruby Red Trout**
Accompanied by miso sticky rice cake with hoisin-tamari glaze, baby bok choy & spaghetti squash, red curry-ginger vinaigrette. House fermented kimchi garnish
..... \$23.00
- Sliced Tenderloin of Beef**
Slowly roasted on the exhibition rotisserie; served with Pt Reyes blue cheese mashed potatoes, sautéed green beans, napped with a Ruby Port wine sauce
..... \$33.00
Lite Portion..... \$25.00

SEASONAL FAVORITES

- Falafel Lentil Cakes**
Spring vegetable & micro green salad, Himalayan red rice & walnuts, mango relish yogurt sauce, finished with tamarind gastrique
..... \$18.00
- House Made Braised Beef Ravioli Bourguignon**
Simmered in Burgundy red wine sauce with baby carrots, pearl onions, mushrooms and English peas. Plated with celery root-potato puree and shaved Reggianito cheese
..... \$22.00
App Portion..... \$14.00
- Pan Seared Aegean Sea Branzino**
Crab spanakopita, grilled artichokes, kalettes & baby carrots, tomato-kalamata relish, preserved lemon coulis
..... \$28.00
- Seared Flank Steak Au Poivre**
Crusted with black peppercorns and seared in a cast iron pan; buttermilk mashed potatoes, fried mushrooms and onions, espagnole sauce
..... \$25.00
- Grilled Lamb Strip Loin**
Attended by asparagus-parmesan strudel, polenta gnocchi pan seared with guanciale, melted leeks and favas beans, finished with Chianti demi and Fresno chile jam
..... \$27.00
Lite Portion..... \$21.00

FEATURED WINE SELECTIONS

All wines are also available in 375ml half bottle equivalents at exactly half of the bottle price

- La Marca Prosecco NV, Veneto, Italy**
3oz..... \$3.50
Glass..... \$7.00
Bottle..... \$28.00
- Segura Viudas Brut Cava NV, Spain**
3oz..... \$4.00
Glass..... \$8.00
Bottle..... \$32.00
- Niepoort "Dócil", Vinho Verde, Portugal**
3oz..... \$4.75
Glass..... \$9.50
Bottle..... \$38.00
- Loveblock Sauvignon Blanc, Marlborough, New Zealand**
3oz..... \$5.00
Glass..... \$10.00
Bottle..... \$40.00
- Chateau Pilet, Bordeaux, France**
3oz..... \$4.50
Glass..... \$9.00
Bottle..... \$36.00
- Fess Parker Reisling, Santa Barbara, California**
3oz..... \$4.25
Glass..... \$8.50
Bottle..... \$34.00
- Domaine Saint Aix Rosé, Coteaux-en Provence, France**
3oz..... \$4.75
Glass..... \$9.50
Bottle..... \$38.00
- Hartford Court Chardonnay, Sonoma, California**
3oz..... \$5.00
Glass..... \$10.00
Bottle..... \$40.00
- Lyric Chardonnay, Santa Barbara, California**
3oz..... \$4.50
Glass..... \$9.00
Bottle..... \$36.00
- Terlato Pinot Grigio, Italy**
3oz..... \$5.50
Glass..... \$11.00
Bottle..... \$44.00

- Roessler 'Black Pine' Pinot Noir, California**
3oz..... \$5.50
Glass..... \$11.00
Bottle..... \$44.00
- Argyle Pinot Noir, Willamette Valley, Oregon**
3oz..... \$6.00
Glass..... \$12.00
Bottle..... \$48.00
- Bodegas Barco de Piedra, Ribera del Duero**
3oz..... \$4.50
Glass..... \$9.00
Bottle..... \$36.00
- Lagone Super-Tuscan Merlot Blend, Toscana IGT, Italy**
3oz..... \$5.00
Glass..... \$10.00
Bottle..... \$40.00
- Alberti 154 Malbec, Mendoza, Argentina**
3oz..... \$4.00
Glass..... \$8.00
Bottle..... \$32.00
- Kermit Lynch, Cotes de Rhone Rouge, France**
3oz..... \$4.50
Glass..... \$9.00
Bottle..... \$36.00
- Duckhorn Merlot, Napa, California**
3oz..... \$7.50
Glass..... \$15.00
Bottle..... \$60.00
- Beringer "Knights Valley" Cabernet Sauvignon, Napa, California**
3oz..... \$5.50
Glass..... \$11.00
Bottle..... \$44.00
- Seven Falls Cabernet Sauvignon, Wahluke Slope WA**
3oz..... \$4.00
Glass..... \$8.00
Bottle..... \$32.00
- Cantele, Primitivo**
3oz..... \$4.50
Glass..... \$9.00
Bottle..... \$36.00