

## *Appetizers*

### ***Lemon Chive Scented Dungeness Crab Cake***

With Raspberry Buerre Rouge  
Shaved Fennel Tarragon Salad, D' Anjou Pear Vinegar

*\$16*

### ***Cherry Wood Smoked Venison Carpaccio \****

With Bing Cherry Tarragon Compote, Maple Scented Sabayon  
& Vanilla Anise Oil

*\$15*

### ***Pan Seared Diver Scallops \****

With Roasted Sweet Golden Corn Quinoa Gateau  
Sweet English Green Pea Gazpacho, Tomato Essence

*\$16*

### ***Saba Marinated Mission Figs, Mozzarella Di Bufala & Heirloom Tomatoes***

Gorgonzola Crème Fraiche, EVOO, Baby Basil

*\$15*

### ***Prince Edward Island Steamed Mussels***

Fennel & Saffron Honey Broth, Roasted Herb Focaccia Crostini

*\$16*

### ***Lobster Bisque***

Porcini Mushroom Infusion

*\$12*

## *Salads*

### ***Heirloom Tomato Carpaccio Salad***

Summer greens, Italian Olives, Baby Heirloom Tomatoes, Artichokes, Ricotta Salata,  
Roasted Pepper Sherry Dressing

*\$12*

### ***Avocado & Dungeness Crab Salad***

Preserved Lemon Crème Fraiche, Champagne Mango Vinaigrette  
Raspberry Balsamic Drizzle

*\$15*

### ***Baby Wild Arugula & Strawberry Salad***

Marcona Almonds, Mad River Goat Cheese, Shaved Organic Beets  
Roasted Strawberry Vinaigrette

*\$11*

### ***"DPOV" Caesar***

Baby Red Romaine, Grilled Olive Crouton, Buratta,  
Roasted Campari Tomatoes, White Anchovy Caesar Dressing

*\$13*



## *Main Courses*

### ***Pan Seared Coriander Crusted Organic Oregon Lamb Loin \****

*Sweet Golden Corn Parmesan Risotto With Marcona Almonds, Swiss Chard, Dried  
Zante Currant Lamb Demi Glace*

*\$39*

### ***Morel & Brie Stuffed Organic Petaluma Roasted Chicken***

*Smokey Golden Lentil Sauté, Fresh Seared Arugula, Lemon Roasted Garlic Herb  
Reduction*

*\$29*

### ***Pan Seared Muscovy Duck Breast \****

*Pecorino & Alba Truffle Scented Soft Polenta with Braised Duck, Sautéed Spinach  
Clementine Olive Oil Emulsion, Balsamic Drizzle*

*\$37*

### ***Grilled Cedar River Prime Filet Mignon \****

*Roasted Fingerling Potato, Crisp Pancetta, Roasted Tomato & Crimini Mushrooms Sauté  
Butter Braised Leeks, Cabrales Butter, Cabernet Fig Reduction*

*\$45*

### ***Apple wood Smoked Loup De Mer \****

*Piquant Apricot Emulsion, Leek Pesto Gnocchi, Roasted Baby Eggplant*

*\$36*

**Main Courses**  
**(Continued)**

***Grilled Prime Cedar River Rib Eye \****

*Piquillo Pepper Dauphinoise Potatoes, Sautéed Abalone Mushrooms, Sweet Carchello  
Monastrell Tarragon Demi Glace*

*\$43*

***Butter Poached Maine Lobster & Pancetta Wrapped  
Prawns \****

*Crispy Seared Herb Parmesan Risotto Torte, Smokey Lobster White Corn Buerre Blanc*

*\$42*

***Pan Seared Organic Gigha Halibut \****

*Laughing Bird Shrimp, Brown Beach Mushrooms, Asparagus, Peppadew Peppers  
Peruvian Purple Potatoes, Lemon Fennel Butter Sauce*

*\$39*

***Bleu Berry Demi Braised Kobe Short Rib***

*Sweet Basil Spatzel, Pinot Noir Currant Braised Red Cabbage*

*\$38*

***Sides \$9***

***Fingerling Potato Ragout  
Sweet Yellow Corn Parmesan  
Risotto***

***Buttered Peruvian Purple  
Potatoes  
Sautéed Wild Mushrooms***