

Sonoma County Restaurant Week

\$39 Three Course Menu

CHOICE OF 1 FROM EACH CATEGORY

1st Course

Bourbon Butternut Squash Soup
Medjool dates, duck confit, scallions,
creme fraiche, pumpin seed oil
or

Baby Beets

Wild arugula, heirloom apples, pickled onion,
pistachio, burrata, satsuma vinaigrette
or

Ahi Poke

Crispy nori cracker, scallion, jalapeno, ginger aioli, cilantro

2nd Course

Prime NY Strip

Crispy black truffle Yukon potatoes,
Dem glace, cioppolini onion jam, bagna cauda butter
or

Shrimp & Grits

Wagon wheel grits, perfect farm egg, neuskas bacon,
spring onion, PBR, potlikker broth
or

Liberty Farms Duck Confit

Half Moon Bay brussel sprouts, slab bacon, pickled raisins +
mustard seeds, wild mushrooms, duck + lemongrass jus.

3rd Course

Dark Chocolate Pudding

Chocolate + nutella brownie, hot chocolate whip,
bourbon molasses caramel
or

Daily Ice Cream Sandwich