



Summer 2010

Fresh Mozzarella Burrata with Basil-Marinated Vegetables & Roasted Garlic Crostini 9.

Caesar Salad with Parmesan Crisp & White Anchovies 7.

Dungeness Crab Cake with Spicy Remoulade and Radish Salad 14

Prince Edward Island Mussels with Coconut-Lemongrass Broth 9.50

White Peach Salad with Marcona Almonds, Sky Hill Chevre & Citrus Vinaigrette 8.50



Filet of Beef with Fingerling Potatoes, Balsamic Shallots, French Green Beans & Red Wine Veal Jus 26

Pan Roasted Chicken Breast with Potato Purée, Spring Vegetables and Arugula Pesto 21

Pan Seared Salmon with Avocado Puree, English Peas, Wild Mushrooms & Lemon Vinaigrette 24

Grilled Skirt Steak with Quinoa and Frisée Salad, Crispy Shallots and Chimmi-Churi 21

English Pea Ravioli with Spring Vegetables 19



Panna Cotta with Spiced Zinfandel Cherry Compote

Warm Peach Crisp: Whole Oat Streusel & Häagen-Dazs Vanilla Ice Cream

Chocolate Indulgence Cake: Häagen-Dazs Chocolate Ice Cream & Warm Chocolate Glaze

Buttermilk Shortcake with Fresh Strawberries & Cream

Ginger Crème Brûlée with Almond Butter Cookies

All Desserts: 7



Executive Chef: Brian Whitmer

Executive Sous Chef: Francisco Aguilar

Sous Chef: Chris Stillwell