

A MYSTICAL RIVER ENDS ...

THE APPETIZER COURSE

OYSTERS EPIPHANY

elevate the oyster experience to heavenly heights
two 1/2 glasses of russian river albariño with the best available oysters from our
region served with wasabi tobiko and lime ginger mignonette
\$28.75 for wine and oysters or \$17.75 for oysters only

PETALUMA DUCK CONFIT ROLLS

crispy wonton rolls filled with duck confit, asian
noodles, napa cabbage, carrot and water chestnut
served with a traditional plum dipping sauce
12

BAKED OYSTERS TRIO

local oysters lightly baked with a variety of sauces
garlic dill sauce - pesto sauce - bbq sauce
19

AHI POKE

ahi prepared with cucumbers and avocados infused
with an asian vinaigrette accompanied with crispy
wontons
15

PORTUGESE CLAMS

delicate manila clams steamed in white wine
with chorizo, sautéed garlic, tomatoes and
our house herb butter
18

THE SALAD COURSE

TECHNICOLOR BEET SALAD

roasted multi-color beets layered with redwood hill
farms goat cheese, macadamia nuts and fresh basil
with an orange balsamic reduction
12

KICKING AHI SALAD

fresh ahi seared rare served over organic mixed
greens with avocados, and mandarin oranges
tossed in an asian vinaigrette
16

DUCK CONFIT SALAD

duck confit set over a warm spinach salad tossed
with beluga lentils and finished with bing cherry
vinaigrette and shaved almonds
14

THE SOUP COURSE

RIVER'S END CLAM CHOWDER

our clam chowder is herbaceous and lighter

CREAM OF MUSHROOM SOUP

delicate and velvety mushrooms

cup 7  bowl 13

We do not state all of the ingredients on the menu,
please let us know about any dietary issues.

A CELEBRATION OF FOOD & WINE BEGINS

THE MAIN COURSE

Our seafood is selected for sustainable qualities to our environment. Our meat and poultry is raised naturally without antibiotics and hormones.

KICKING AHI

sushi grade ahi seared rare served over coconut jasmine rice and tender baby carrots in a honey wasabi glaze

29

LOCAL BLACK COD

pan seared black cod served over butternut squash puree and roasted beets with a pomegranate port wine sauce

29

WHITE PRAWNS AND PASTA

white gulf prawns, portabella mushrooms, overnight tomatoes, served over fresh pasta finished with truffle cream sauce

26

APPLEWOOD SMOKED FILET MIGNON

organic u.s.d.a. prime filet mignon draped with gorgonzola walnut butter accompanied with almond potato croquettes and sautéed spinach finished with a port wine reduction

42

DUCK TWO WAYS

pan seared petaluma duck breast with a blackberry brandy sauce and duck confit set over wilted spinach and beluga lentils

31

PORK & APPLES

spice rubbed pork tenderloins served with local apples accompanied with israeli couscous, asparagus and golden raisins

27

CHIMCHURRI LAMB

marin county lamb served with a refreshing chimichurri sauce, cloud puffs of goat cheese, roasted garlic fingerling potatoes and caramelized pearl onions

43

VEGETABLE NAPOLEON

layers of the season's freshest vegetables, overnight tomatoes, fresh basil, feta cheese, and asian marinated tofu served with micro greens

19

 Chef's vegetarian option available

Corkage is applied to all guests, vintners, close friends and relatives at \$20 per 750 ml
All groups of 6 or more people will be charged 20% gratuity.

Visa, Mastercard and Discover only