

# A MYSTICAL RIVER ENDS ...

## THE APPETIZER COURSE

### OYSTERS EPIPHANY

elevate the oyster experience to heavenly heights  
two 1/2 glasses of russian river gewürztraminer with the best available oysters  
from our region served with wasabi tobiko and lime ginger mignonette  
\$26 for wine and oysters or \$18 for oysters only

### PORTUGUESE CLAMS

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

### AHI POKE

ahi prepared with cucumbers and avocados infused  
with an asian vinaigrette accompanied  
with crispy wontons  
17

### 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

### ROSELAND CEVICHE

alaskan cod and gulf shrimp prepared in citrus juices  
and served with cucumbers, bell peppers, cilantro and  
red onions  
13

## 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

### HEIRLOOM TOMATO SALAD

heirloom tomatoes, fire-roasted peppers, portabella  
mushrooms and mozzarella cheese all grilled on  
organic greens and almond-garlic vinaigrette  
12

### DUCK CONFIT SALAD

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

## THE SOUP COURSE

### CHILLED TOMATO AND WATERMELON SOUP

heirloom tomato and watermelon served with pearl  
tomatoes served on smoked cheddar toast  
7

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

# A CELEBRATION OF FOOD & WINE BEGINS

## THE MAIN COURSE

Our seafood selections are selected for sustainable qualities to our environment. Our meats and poultry are 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

### PORK & PEARLS

spice rubbed pork tenderloin served with roasted stone fruits accompanied with israeli couscous, asparagus and golden raisins

27

### VEGETABLE NAPOLEON

layers of the season's freshest vegetables, overnight tomatoes, fresh basil, feta cheese, asian marinated tofu served over a bed of farro

19

### APPLEWOOD SMOKED FILET MIGNON

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

42

### DUCK THREE WAYS

seared petaluma duck breast with blackberry brandy sauce, duck leg confit, lentils and sautéed spinach and duck mousse with escabeche and cognac gelée

42

### SEA BASS EN PAPILOTE

bass steamed with fresh herbs over bell peppers, zucchini, squash and corn finished with a heirloom tomato broth

28

### WHITE PRAWNS AND PASTA

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

26

Corkage is applied to all guests, vintners, close friends and relatives at \$20 per 750 ml  
American Express, Visa, Mastercard, Discover and cash only