

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.

COASTAL CHEF SALAD

dungeness crab, bay shrimp, heirloom tomatoes, jack cheese, avocado, hard boiled egg with wasabi tobiko and a variety of seasonal greens

20

KICKING AHI

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

29

WEST COUNTY BURGER

all natural sirloin beef (ground daily), hand pressed served with fried leeks, spring hill farms smoked cheddar cheese, house bbq sauce served on house baked brioche bun and of course fries

14

WHITE PRAWNS AND PASTA

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

26

PORTABELLA BURGER

grilled portabella mushroom with redwood hill farm goat cheese, greens, and tomato served on house baked brioche bun accompanied with flash fried green beans and lemon aioli

10

LOCAL BLACK COD

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

29

FISH & CHIPS IN ALE BATTER

ale batter dipped rock cod served with fries and a refreshing cucumber dill salad

16

DUCK CONFIT SANDWICH

slow roasted petaluma duck served with a cranberry-cherry chutney set on a toasted ciabatta roll served with sweet potato fries

14

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