

West Shore

FIRST COURSE

DUNGENESS CRAB CAKE

shrimp ceviche/ avocado / grapefruit / cilantro

SECOND COURSE (choice of one)

POTATO LEEK SOUP

california sturgeon caviar/ dill / crème fraiche/ pome frites

HEIRLOOM APPLE SALAD

frisée / pt. reyes blue/ walnuts/ Champaign vinaigrette

THIRD COURSE (choice of one)

VEGETABLE RISOTTO

tomato confit/ basil/ fried fennel & lemon/ goat cheese

GRILLED SEA BASS

curry stew / sweet potato/ roasted apple / pei mussels/ crispy brussels

PETALUMA CHICKEN

baby root vegetables/ yukon gold potatoes / leek & mushroom cream

JUNIPER CRUSTED ELK TENDERLOIN

sweet potato polenta/ hericot verts/ grapes/ cabernet reduction

BEEF SHORT RIB BOURGUIGNON

yukon gold potatoes/ turnips/ carrots /sweet peas/natural jus

DESSERT TRIO

chocolate lava cake/ meyer lemon tart / pear galette

\$125 per person / early seating

\$25 children's menu

\$150 per person/late seating

Executive Chef Robb Wyss