



# Dinner Menu

## Appetizers

**Grilled Artichokes** Lemon Tarragon Aioli 8\*

**Smoked Salmon Bruschetta** Herbed Cream Cheese, Capers, Red Onion 7

**Mussels** Saffron, Fennel, Garlic Cream Sauce 12

**Fresh Dungeness Crab Cakes** Farm Baby Arugula, Tarragon, Shaved Apple, Blood Orange, Grapefruit, Meyer Lemon Relish 11

**Charcuterie Plate** Prosciutto, Sopressata, Salami, Crostinis, Pickled Vegetables 9

**Today's Oysters** 3each

**Soupe du jour** cup 5 bowl 7  
Fresh from the farm

**French Garden Farm Soup** Farm Vegetables, Homemade Vegetable Broth 7\*

**Goat Cheese Salad** Assorted Farm Lettuces, Candied Walnuts, Bosc Pears, Humboldt Fog Goat Cheese, Mustard Vinaigrette 8\*

**French Garden Salad** Assorted Farm Lettuces, Organic Farm Vegetables, Mustard Vinaigrette 8\*

## Cheese Selection

**Humboldt Fog** Goat Milk Cheese

**Point Reyes Blue** Creamy Blue Cheese

**St. George** Semi-Firm Cow's Milk Cheese

**Achadinha Capricious** Dry Aged Goat Cheese

**San Andreas** Raw Sheep's Milk Cheese

\* Served with Seasonal Jams and Jellies, Nuts, Crostinis

**Single cheese** 7

**Three Cheeses** 14

**Five Cheeses** 18

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

## Entrées

**Grilled Niman Ranch Ribeye** Confit Fingerling Potatoes, Caramelized Cippolini Onions, Chanterelle Mushrooms, Horseradish Cream Sauce 26

**Pan Seared Scallops** Parsnip Potato Puree, Bacon, Sautéed Swiss Chard, Crispy Leeks 27

**Gremolata Crusted Colorado Lamb Rack** Moroccan Couscous, Braised Swiss Chard, Farm Vegetables, Rosemary Jus 32

**Pan Seared Chicken Breast** Organic Butternut Squash Wehani Rice, Golden Raisins, Walnuts, Bacon, Sautéed Kale, Rosemary Sauce 23

**Grilled Niman Ranch Filet Mignon** Artichoke and Three Cheese Filled House Made Ravioli, Farm Vegetables, Cabernet Béarnaise Sauce 30

**Seafood Pasta** Rock Shrimp, Mussels, Salmon, Pappardelle Pasta, Saffron Broth, Basil Oil 23

**Winter Verde Cannelloni** Caramelized Onions, Wild Mushrooms, Ricotta Cheese, Broccoli Rabe, Garlic, Shallots, Goat Cheese 22\*

**Roasted Acorn Squash** Quinoa, Organic Farm Vegetables, Carrot Reduction 20\*

## Daily from the Farm 6\*

**Cavolo Kale** Raisins, Walnuts

**Cauliflower Gratin**, Parmesan Cheese

**Swiss Chard** Garlic, Toasted Almonds

**Autumn Squash** Wild Rice, Cranberries, Sunflower Seeds

**Creamy Mac and Cheese**

\$5.00 split plate charge

18% gratuity will be added to parties of 6 or more

Our meat, poultry, and fish come from ranches, and fisheries guided by principles of sustainability.

Our bread comes from Full Circle Baking Company in Penn Grove, which is Certified Organic.

**\*Vegetarian**